

Salt Beef & Swiss Bagel Melts



Serves 2

Prep 5 mins

Cooking 5 mins

Easy

Ingredients

100g salt beef

2 bagels, halved

2 tbsp sweet American mustard mixed with 1 tbsp mayo (I used Woebers American Mustard)

4 slices Swiss cheese

4 tbsp sauerkraut

2 gherkins, sliced

1/2 red onion, sliced or spiralised

fries to serve (optional)

1. Put the salt beef on a plate and add a tiny splash of water. Cover with cling film and microwave briefly to heat it up.
2. Toast the bagels, then spread with the sweet mustard mayo. Pile the salt beef on the bottom of each bagel, then add the Swiss cheese. Put the sauerkraut, gherkin and red onion on top. Put on the bagel lid and eat with fries if you like.