



Reuben Casserole

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

This tasty Reuben casserole with layers of sauerkraut corned beef Swiss cheese rye bread crumbs and Russianstyle salad dressing is like a baked deli sandwich in a dish

Ingredients

- - 6 slices rye bread
- cubed - 1 (16 ounce) can sauerkraut
- drained and rinsed - 1 pound deli sliced corned beef
- cut into strips - $\frac{3}{4}$ cup Russian-style salad dressing - cooking spray - 2 cups shredded Swiss cheese

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Spray a 9x13-inch baking dish with cooking spray. Spray one sheet of aluminum foil with cooking spray. Spread bread cubes in the bottom of the prepared baking dish. Layer bread cubes with sauerkraut and beef strips
2. then pour dressing over top. Cover with the aluminum foil
3. sprayed-side down. Bake in the preheated oven for 20 minutes. Remove and discard foil; sprinkle Swiss cheese over casserole. Continue baking until cheese is melted and bubbly
4. about 10 more minutes.