

Easy Reuben Crescent Roll Casserole with Sauerkraut & Swiss

Reuben Crescent Bake ???



REUBEN CRESCENT BAKE

You Will Need

2 (8 oz) cans crescent roll dough
½ lb sliced corned beef, chopped
8 oz Swiss cheese, sliced or shredded
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OVEN
375°F

TIME
30 min

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INGREDIENTS

- 2 (8 oz) cans crescent roll dough ?
- ¾ lb sliced corned beef, chopped ?
- 8 oz Swiss cheese, sliced or shredded ?
- 1 cup sauerkraut, well-drained ?
- ¼ cup Thousand Island dressing ?
- 1 egg, beaten ?
- 1 tsp caraway seeds (optional) ?
- 1 tbsp melted butter

Swaps and Notes:

Corned Beef: Pastrami or deli roast beef also work.

Cheese: Use provolone or mozzarella for a milder twist.

Dressing: Russian dressing is a fine swap for Thousand Island.

Make it spicy: Add a few dashes of hot sauce to the dressing.

Low-carb: Try the same filling in a low-carb tortilla or keto dough alternative.

Step-by-Step Directions:

Step 1: Preheat and Prep:

Preheat oven to 375°F (190°C).

Lightly grease a 9x13-inch baking dish.

Step 2: Build the Base:

Unroll 1 can of crescent roll dough and press into the bottom of the dish.

Pinch seams together and slightly stretch to cover evenly.

Step 3: Layer the Filling:

Spread Thousand Island dressing over the dough.

Layer with half the Swiss cheese, then chopped corned beef, then sauerkraut, then the rest of the cheese.

Step 4: Top It Off:

Unroll the second can of crescent dough and place over the top, sealing the edges.

Brush the top with beaten egg and drizzle with melted butter.

Sprinkle with caraway seeds if using.

Step 5: Bake and Serve:

Bake uncovered for 25-30 minutes, or until golden brown and bubbling.

Let rest for 5 minutes, then slice and serve warm.

Tips for Success:

Drain the sauerkraut well-too much moisture will make the bake soggy.

Don't skip the egg wash-it helps create a shiny, bakery-style crust.

Pre-bake the bottom dough for 5 minutes if you want extra crispness.

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13. Don't skip the egg wash-it helps create a shiny, bakery-style crust.
14. Pre-bake the bottom dough for 5 minutes if you want extra crispness.
15. Use parchment paper for easy removal and cleaner slices.
16. Serving Suggestions & Pairings: Serve this delicious bake with:

17. A crisp green salad or creamy coleslaw
18. A cold beer or ginger ale
19. Appetizer-style next to : Beer Cheese Dip or Dorito Casserole
20. Or add : Easy Cheesy Chicken Sliders for a full deli-style spread
21. Storage and Leftover Tips: Store leftovers in an airtight container in the fridge for up to 3 days.
22. Reheat in the oven or toaster oven to preserve crispness.
23. Can be assembled in advance and baked when ready-perfect for entertaining.
24. More Recipes You Will Love: Looking for more comfort-forward, cheesy dishes? You'll love:
25. Easy : Cheesy Chicken Sliders

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-reuben-crescent-roll-casserole-with-sauerkraut-swiss/>