

## Flaky, Cheesy Reuben Casserole - Just 30 Minutes to Delicious

Love a classic Reuben sandwich but don't feel like firing up the griddle? This



**OVEN**  
**375°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 2 tubes crescent roll dough
- $\frac{1}{2}$  lb corned beef, thinly sliced
- 1 cup sauerkraut, drained and patted dry
- 1 cup Swiss cheese, shredded
- $\frac{1}{2}$  cup Thousand Island dressing
- 1 teaspoon caraway seeds (optional, for authentic rye flavor)
- 1 egg, beaten (for egg wash)
- 1 tablespoon butter, melted

#### Ingredient Swaps & Notes:

Corned Beef: Pastrami or deli turkey can work in a pinch.

Dressing: Russian dressing or a homemade mix of mayo, ketchup, and relish makes a great sub.

Add a kick: Try adding horseradish or Dijon mustard for extra zing.

Dairy-Free? Use vegan Swiss and a plant-based dressing alternative.

#### Step-by-Step Instructions:

1. Preheat & Prep:
2. Layer the Base:
3. Add the Fillings:
4. Add the Top Layer:
5. Brush & Season:
6. Bake:
7. Cool & Slice:

#### Tips for Success:

Drain the sauerkraut well-too much moisture can make the bottom soggy.

Use parchment if you want easier cleanup or removal from the dish.

Double it for parties-this dish disappears fast!

Serve with pickles or mustard on the side for the full deli experience.

#### Serving Suggestions & Pairings:

A side of Beer Cheese Dip

A bowl of Cajun Chicken Sausage Gumbo

Game-day spreads with Sheet Pan Quesadillas

Comfort pairings like Easy Turkey Wings

Or a fun weeknight combo with Dorito Casserole

#### Storage & Leftovers:

Refrigerate in an airtight container for up to 3 days.

Reheat in the oven or toaster oven to keep the crust crisp.

## DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 375°F (190°C). Grease a 9x13-inch baking dish.
- 2.** Layer the Base: Unroll one tube of crescent dough and press it into the bottom of the dish. Seal any seams.
- 3.** Add the Fillings: Spread Thousand Island dressing over the dough. Layer with corned beef, then sauerkraut, then Swiss cheese.
- 4.** Add the Top Layer: Unroll the second tube of crescent dough and lay it over the filling. Seal the edges.
- 5.** Brush & Season: Brush with melted butter and egg wash. Sprinkle with caraway seeds if desired.
- 6.** Bake: Bake for 20-25 minutes, or until golden brown and the dough is cooked through.
- 7.** Cool & Slice: Let rest for 5 minutes, then slice into squares and serve warm.
- 8.** Tips for Success: Drain the sauerkraut well-too much moisture can make the bottom soggy.
- 9.** Use parchment if you want easier cleanup or removal from the dish.
- 10.** Double it for parties-this dish disappears fast!
- 11.** Serve with pickles or mustard on the side for the full deli experience.
- 12.** Serving Suggestions & Pairings: This crescent bake shines on its own, but it's even better with:
- 13.** A side of : Beer Cheese Dip
- 14.** A bowl of : Cajun Chicken Sausage Gumbo
- 15.** Game-day spreads with : Sheet Pan Quesadillas
- 16.** Comfort pairings like : Easy Turkey Wings
- 17.** Or a fun weeknight combo with : Dorito Casserole

18. Storage & Leftovers: Refrigerate in an airtight container for up to 3 days.
19. Reheat in the oven or toaster oven to keep the crust crisp.
20. Freezer-friendly: Freeze slices individually and reheat straight from the freezer.
21. More Recipes You'll Love: Dorito Casserole
22. Easy : Turkey Wings
23. Sheet : Pan Quesadillas
24. Cajun : Chicken Sausage Gumbo
25. Beer : Cheese Dip

## SWAPS & NOTES

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Dressing : Russian dressing or a homemade mix of mayo, ketchup, and relish makes a great sub.

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Use vegan Swiss and a plant-based dressing alternative.

## TIPS FOR SUCCESS

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

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