

This 1 Net Carb Reuben Skillet Tastes Just Like the Sandwich

Low-Carb Reuben Skillet ??



TIME
4 min

METHOD
Slow cooker

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INGREDIENTS

For the Corned Beef:

1 corned beef brisket (about 2.5-3 lbs)

1 tbsp brown mustard

1 tsp Worcestershire sauce

Seasoning packet (from the corned beef)

For the Skillet:

2 tbsp butter

1 jar sauerkraut (drained and lightly pressed)

Cooked corned beef, shredded

...-% cup cooking juices from crockpot

6-8 slices Swiss cheese

For Homemade Thousand Island Dressing:

% cup mayonnaise

1 tbsp finely diced pickle

1 tsp pickle juice

... tsp garlic powder

... tsp paprika

DIRECTIONS

1. **Slow Cook the Corned Beef:** Place the brisket in a slow cooker. Spread with brown mustard and drizzle with Worcestershire sauce. Sprinkle the seasoning packet over top. Cook on LOW for 8 hours until fork-tender.
2. **Shred the Beef:** Once cooked, remove the brisket and shred it using two forks. Reserve ...-% cup of the cooking liquid to add flavor later.
3. **SautØ the Sauerkraut:** In a large skillet, melt 2 tbsp butter over medium heat. Add the sauerkraut and cook for 3-4 minutes, letting it brown slightly for added depth.
4. **Add the Corned Beef:** Stir in the shredded beef and reserved cooking juices. Let the mixture heat through and meld, about 3-5 minutes.
5. **Top with Swiss Cheese:** Layer Swiss cheese slices over the skillet mixture. Cover with a lid for 2-3 minutes until the cheese is melty and gooey.
6. **Make the Dressing:** In a small bowl, mix mayo, mustard, diced pickle, pickle juice, garlic powder, and paprika. Stir until creamy and blended.
7. **Serve & Enjoy:** Drizzle with homemade Thousand Island dressing just before serving. Scoop onto plates or eat straight from the skillet!

TIPS FOR SUCCESS

Let the corned beef rest after cooking before shredding-it stays juicier.

Brown the sauerkraut for added flavor and texture.

Swiss cheese is traditional, but provolone or mozzarella work too.

Add a dash of hot sauce to the dressing.

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

Original recipe: <https://chefmaniac.com/this-1-net-carb-reuben-s skillet-tastes-just-like-the-sandwich/>