

Easy Reuben Bake: A Cheesy, Savory Twist on the Classic Sandwich

Reuben Bake with Layers of Corned Beef, Sauerkraut, and Swiss Cheese



OVEN
350°F

TIME
15 mins

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INGREDIENTS

- 2 (8-ounce) cans refrigerated crescent roll dough
- 1 lb sliced corned beef
- 1 (14-ounce) can sauerkraut, drained and patted dry
- 2 cups shredded Swiss cheese (or slices)
- $\frac{1}{2}$ cup Thousand Island dressing
- 1 egg, beaten (for egg wash)
- 1 teaspoon caraway seeds (optional, for that rye bread flavor)
- 1 tablespoon melted butter

How to Make a Reuben Bake:

1. Preheat the Oven:
2. Layer the Crescent Roll Dough:
3. Add the Corned Beef:
4. Layer the Sauerkraut:
5. Sprinkle the Swiss Cheese:
6. Drizzle the Thousand Island Dressing:
7. Repeat the Layers:
8. Add the Top Crescent Layer:
9. Brush with Egg Wash & Butter:
10. Bake Until Golden & Bubbly:
11. Let It Cool & Serve:

Pro Tips for the Best Reuben Bake:

Drain & Dry the Sauerkraut Well - Excess liquid can make the bake soggy, so pat it dry before layering.

Use Rye Bread Instead of Crescent Dough - If you want an extra-traditional touch, layer slices of

rye bread instead of crescent dough.

Extra Crispy Crust? Bake the bottom layer of crescent dough for 5 minutes before layering the ingredients.

Spice It Up - Add a little horseradish or spicy mustard to the dressing for extra zing.

Make It Ahead - Assemble the bake up to a day in advance, cover, and refrigerate. When ready to bake, just pop it in the oven!

Fun Variations to Try:

Turkey Reuben Bake (Rachel Casserole) - Swap the corned beef for turkey and use coleslaw instead of sauerkraut.

Keto-Friendly Version - Use a low-carb tortilla or cheese-based dough in place of crescent rolls.

Extra Cheesy Reuben Bake - Add a layer of cream cheese or provolone for extra creaminess.

Mini Reuben Bites - Use crescent roll dough to wrap individual bite-sized portions and bake them as Reuben roll-ups!

What to Serve with a Reuben Bake:

Dill Pickles - A crunchy, tangy contrast to the richness of the casserole.

Potato Chips or Fries - Because what's a sandwich-inspired dish without some crispy potatoes?

Coleslaw - A fresh, creamy side that balances the flavors.

DIRECTIONS

1. **Preheat the Oven:** Set your oven to 350°F (175°C) and grease a 9x13-inch baking dish with butter or nonstick spray.
2. **Layer the Crescent Roll Dough:** Unroll one can of crescent roll dough and press it into the bottom of the baking dish, pinching the seams together to form a solid crust.
3. **Add the Corned Beef:** Layer half of the sliced corned beef evenly over the dough.
4. **Layer the Sauerkraut:** Spread half of the drained sauerkraut over the corned beef. Make sure to pat the sauerkraut dry with paper towels so your bake doesn't turn out soggy.
5. **Sprinkle the Swiss Cheese:** Add half of the shredded Swiss cheese on top of the sauerkraut for that gooey, melty goodness.
6. **Drizzle the Thousand Island Dressing:** Drizzle half of the Thousand Island dressing evenly over the cheese.
7. **Repeat the Layers:** Repeat the layers with the remaining corned beef, sauerkraut, cheese, and dressing.
8. **Add the Top Crescent Layer:** Unroll the second can of crescent roll dough and place it over the top, pinching the seams together to seal the casserole.
9. **Brush with Egg Wash & Butter:** Brush the top layer with beaten egg for a golden, glossy crust. Then, brush it with melted butter and sprinkle with caraway seeds for that classic rye bread taste.
10. **Bake Until Golden & Bubbly:** Bake for 30-35 minutes, or until the top is golden brown and the cheese is bubbling.

11. **Let It Cool & Serve:** Let the Reuben Bake cool for 5-10 minutes before slicing into squares. Serve warm with extra Thousand Island dressing on the side for dipping!
12. **Pro Tips for the Best Reuben Bake:** Drain & Dry the Sauerkraut Well - Excess liquid can make the bake soggy, so pat it dry before layering.
13. **Use :** Rye Bread Instead of Crescent Dough - If you want an extra-traditional touch, layer slices of rye bread instead of crescent dough.
14. **Extra :** Crispy Crust? Bake the bottom layer of crescent dough for 5 minutes before layering the ingredients.
15. **Spice :** It Up - Add a little horseradish or spicy mustard to the dressing for extra zing.
16. **Make :** It Ahead - Assemble the bake up to a day in advance, cover, and refrigerate. When ready to bake, just pop it in the oven!
17. **Fun Variations to Try:** Want to mix it up? Here are some easy twists on this Reuben Bake:
18. **Turkey :** Reuben Bake (Rachel Casserole) - Swap the corned beef for turkey and use coleslaw instead of sauerkraut.
19. **Keto-:** Friendly Version - Use a low-carb tortilla or cheese-based dough in place of crescent rolls.
20. **Extra :** Cheesy Reuben Bake - Add a layer of cream cheese or provolone for extra creaminess.
21. **Mini :** Reuben Bites - Use crescent roll dough to wrap individual bite-sized portions and bake them as Reuben roll-ups!
22. **What to Serve with a Reuben Bake:** Since this bake is packed with flavor, it pairs well with simple sides:
23. **Dill :** Pickles - A crunchy, tangy contrast to the richness of the casserole.
24. **Potato :** Chips or Fries - Because what's a sandwich-inspired dish without some crispy potatoes?
25. **Coleslaw** - A fresh, creamy side that balances the flavors.

SWAPS & NOTES

Give it a try and let me know what you think!

Would you add a little extra cheese or maybe some spicy mustard?

Drop your favorite twist in the comments-I'd love to hear how you make it your own!

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

Original recipe: <https://chefmaniac.com/easy-reuben-bake-a-cheesy-savory-twist-on-the-classic-sandwich/>