

The Ultimate Reuben Casserole Recipe: All the Flavors of the Classic Sandwich in One Pan

The Ultimate Reuben Casserole: A Deli-Style Masterpiece in One Pan



OVEN
350°F

TIME
40 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Rye Bread: 6 slices total (4 for the base, 2 for the topping). Look for seeded rye if you love that extra caraway punch.

Corned Beef or Pastrami: 1 pound, thinly sliced. You can get this at the deli counter or use leftovers.

Sauerkraut: 1 can (14.5 oz). Make sure to drain this very well!

Dill Pickles: 1 cup, diced. This adds a crunch and extra acidity that cuts through the richness.

Swiss Cheese: 4 cups, shredded. I prefer shredding my own for a better melt.

Caraway Seeds: 2 teaspoons. Essential for that "real" rye flavor.

Milk: 1 cup.

Eggs: 3 large.

Mustard: 1/4 cup (Yellow or Dijon works great).

Thousand Island Dressing: 1/4 cup.

DIRECTIONS

1. **Prep the : Oven:** Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish with butter or non-stick spray.
2. **Build the : Base:** Take 4 slices of rye bread and cut them into 1-inch cubes. Spread them evenly across the bottom of the dish. This acts as the "crust."
3. **Layer the : Protein:** Layer your sliced corned beef (or pastrami) directly over the bread cubes.
4. **Add the : Tang:** Spread your well-drained sauerkraut over the meat, followed by a layer of diced dill pickles.
5. **Cheese and : Spice:** Sprinkle 2 cups of the shredded Swiss cheese over the pickles, then evenly distribute the caraway seeds.
6. **The : Custard:** In a medium bowl, whisk together the milk, eggs, mustard, and Thousand Island dressing. Pour this slowly over the casserole.
7. **Final : Layers:** Top with the remaining 2 cups of Swiss cheese. Take your final 2 slices of rye bread, pulse them in a food processor to create crumbs, and sprinkle them on top.
8. **Bake:** Cover the dish with foil and bake for 40 minutes. Remove the foil for the last 5-10 minutes if you want a crispier top.
9. **Rest and : Serve:** Let it sit for 5 minutes before slicing to allow the custard to set.

SWAPS & NOTES

The Meat: While corned beef is traditional, pastrami adds a

lovely smoky pepperiness.

If you are looking for another savory meat-based starter, check out this baked kosher salami.

The Cheese: If Swiss is too strong for your kids, try a mild

Gruyère or even a Provolone mix.

Gluten-Free: Use a gluten-free rye-style bread to make this accessible for everyone.

TIPS FOR SUCCESS

Drain the Kraut: This is the most important tip.

If the sauerkraut is too wet, the bottom of your casserole will be soggy.

Squeeze it out with your hands or a clean kitchen towel.

Fresh Breadcrumbs: Don't use store-bought dry breadcrumbs.

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

Original recipe: <https://chefmaniac.com/the-ultimate-reuben-casserole-recipe-all-the-flavors-of-the-classic-sandwich-in-one-pan/>