

Reuben Casserole

Yield: 6 Servings **Author:** Lauren

Prep time: 15 M Cook time: 1 H & 15 M Total time: 1 H & 30 M

Corned beef layered with sauerkraut, dill pickles, Swiss cheese, and sauce and baked for a twist on a traditional Reuben

INGREDIENTS:

- 1 lb Corned Beef trimmed of Fat
- 1 cup Dill Pickles, chopped
- 1/2 cup Sauerkraut drained
- 10 slices Swiss Cheese- Ultra Thin
- 1/4 cup Fat Free Mayo
- 1/2 cup Ketchup
- 1 Tbsp White Wine Vinegar
- 1/3 cup Skim Milk
- 1 tsp Onion Powder

INSTRUCTIONS:

1. Preheat oven to 400 degrees
2. Spray a casserole dish with non-stick spray and place a layer with half the beef on the bottom of the dish
3. Top beef with half of the pickles and sauerkraut
4. In a small bowl, mix the mayo, ketchup, vinegar, milk, and onion powder until combined
5. Drizzle some sauce over the pickles and karut
6. Layer half the swiss cheese on top of the sauce
7. Repeat the layering for a second layer
8. Cover the dish with foil and bake for 1 hour
9. Remove foil and continue baking for 15 more minutes
10. Cut into 6 slices and Enjoy!