



Reuben Casserole

Prep: 25 minutes

Bake: 25 minutes • Serves: 8

- 1 tablespoon unsalted butter or vegetable oil
- 1 green bell pepper, diced
- 1 medium onion, diced
- 1 can (14.5 ounces) sauerkraut, drained
- 3 (¼-inch-thick) slices deli corned beef (about 1¼ pounds), cut into ¼-inch pieces (or 3½ cups shredded or diced leftover cooked corned beef)
- ½ cup red wine vinegar
- 1½ teaspoons caraway seeds
- 1 can (10¾ ounce) condensed cream of onion soup
- ⅓ cup sweet pickle relish
- ¼ cup ketchup
- 1 bag (20 ounces) refrigerated shredded hash browns
- 8 ounces shredded Swiss cheese (2 cups)

1. Preheat oven to 375°. In large skillet, melt butter over medium heat. Add bell pepper and onion, and cook 6 to 7 minutes or until vegetables are tender. Stir in sauerkraut, corned beef, ¼ cup vinegar and caraway seeds, and cook 3 minutes or until heated through, stirring frequently.

2. In medium bowl, stir together soup, relish, ketchup and remaining ¼ cup vinegar. In 9 x 9-inch glass or ceramic baking dish, spread hash browns to cover bottom of dish. Spread half the soup mixture over potatoes (about 1 cup); sprinkle with half (about 1 cup) of the cheese. Evenly spread corned beef mixture over cheese; top with remaining soup mixture and cheese.

3. Bake 25 to 30 minutes or until top is lightly browned. Makes about 10 cups.

Approximate nutritional values per serving: 359 Calories, 14g Fat (8g Saturated), 72mg Cholesterol, 1480mg Sodium, 30g Carbohydrates, 4g Fiber, 28g Protein