

# Reuben Bake

I love using crescent rolls in my recipes, I get so creative! Like in this reuben bake that I made yesterday, my kids went crazy over it! Check it out.

## You'll Need:

2 tubes (8 ounces each) of refrigerated crescent rolls.  
1 pound of sliced swiss cheese.  
1- $\frac{1}{4}$  pounds of sliced deli corned beef.  
1 can (14 ounces) rinsed and drained sauerkraut.  
2/4 cup of Thousand Island salad dressing.  
1 lightly beaten egg white.  
3 tsps of caraway seeds.

## How to:

Preheat the oven to 375° and grease a 13×9 baking dish.

First, unroll one tube of crescent dough into 1 rectangle, seal seams and perforations.

Place in the baking dish and bake for 8 to 10 minutes.

In a bowl, mix together the sauerkraut and salad dressing.

Spread half of the cheese over the crust, and add a layer of the corned beef. Add a layer of the sauerkraut mixture and top with the other half of cheese.

Unroll the second tube of crescent dough on a floured surface and roll it into a 13×9 inch rectangle.

Place over the cheese, brush with the beaten egg white, drizzle some caraway seeds and bake for 12 to 16 minutes.

Let stand before serving et Voila!

Simple, easy and tasty! I made this for dinner but you can serve it as a snack too! Or even breakfast. Just give it a

shot, you won't regret it.