

# Reuben Casserole!

## Ingredients

4 cups water  
1 1/2 cups milk  
1/3 cup butter or margarine  
1 tablespoon yellow mustard  
2 pouches (4.7 oz each) Betty Crocker™ roasted garlic mashed potatoes  
1 package (6 ounces) sliced corned beef, cut into 1/2-inch pieces  
1 can (14 1/2 ounces) sauerkraut , rinsed well and drained  
2 cups shredded Swiss cheese (8 ounces)  
4 teaspoons caraway seed, if desired  
Thousand Island Dressing, if desired

## Directions

1 Heat oven to 350°F. Grease or spray 2 1/2-qt baking dish.  
2 Heat water and butter to rapid boil in 3-quart saucepan; remove from heat. Stir in milk and mustard. Stir in 2 pouches potatoes just until moistened. Let stand about 1 minute or until liquid is absorbed. Whip with fork until smooth.  
3 Spread about 3 cups of the potatoes in baking dish. Top with corned beef. Spread sauerkraut over corned beef and sprinkle with 2 teaspoons caraway seed, if desired. Spoon remaining potatoes over top; spread gently. Sprinkle potatoes with cheese and remaining caraway seed.  
4 Bake uncovered about 20 minutes or until cheese is light golden brown.

Source : [allrecipes.com](http://allrecipes.com)