Reuben Roll Ups

Adapted • Shared by Steve J



Ingredients

- 12 slices soft rye bread
- 1 1/2 cups shredded Swiss cheese
- 1/2 pound very thinly sliced corned beef
- 3/4 cup sauerkraut, drained very well
- 1/4 cup butter, melted, plus more if needed
- 1 cup thousand island dressing
- 2 teaspoons hot sauce

Instructions

1. Place bread slices on a work surface. Use a rolling pin to flatten bread on both sides so that the bread slice becomes smooth and very thin.

2. Place about 2 tablespoons cheese over each bread slice and top with a thin layer of corned beef.

3. Use a paper towel to press and absorb any excess moisture from sauerkraut; add about 1 tablespoon sauerkraut to each slice, and spread evenly over corned beef.

4. From the short side of the bread slice, roll bread tightly around filling, taking care not to tear the bread. Place the roll seam-side down and set aside while preparing remaining rolls with remaining ingredients. Brush each roll with melted butter.

5. Air fry rolls at 400 degrees F (200 degrees C) until toasted, golden brown and crisp, about 5 minutes.

6. Stir dressing and hot sauce together in a small bowl. Serve Reuben rolls with more hot sauce for dipping.

7. 🎥: Nicole @nicolemcmom

Notes

Source: Facebook
Author: Facebook