

# Double Layered Puff Pastry Reuben Casserole with Brown Butter Rye Breadcrumbs



**Yield:** Serves 4

**Prep Time:** 10 minutes

**Cook Time:** 30 minutes

## **Ingredients:**

*for the casserole:*

4 cups cups sauerkraut, drained  
4 cups corned beef, shredded  
1 cup thousand island dressing  
1 sheet puff pastry, thawed  
2 1/2 cups swiss cheese, shredded  
1 egg

*for the brown butter rye breadcrumbs:*

6 slices rye bread cut into cubes  
2 tablespoons olive oil  
pinch of salt and pepper

1 stick unsalted butter

## **Directions:**

*for the casserole:*

Preheat an oven to 400 degrees.

Spray a 9×13 baking dish with non-stick cooking spray. Put 2 cups of the sauerkraut onto the bottom and smooth so it's a single layer. Next, pour 1/2 cup of the thousand island dressing over the sauerkraut. Then top the dressing with 2 cups of the corned beef. Followed by 1 cup shredded swiss cheese on top of the corned beef. Repeat process again. Top final layer with puff pastry sheet making sure to cover the entire casserole. In a bowl, whisk an egg and brush the top of the puff pastry with the egg wash. Make three slits into the puff pastry to allow air to escape. Bake for 35 minutes. Remove, sprinkle top with remaining swiss cheese and brown butter breadcrumbs. Bake for another 5 minutes until golden brown. Remove from oven, cool slightly, and serve!

*for the brown butter rye breadcrumbs:*

Preheat oven to 400 degrees. Spray a baking sheet with non-stick cooking spray. Place rye cubes on baking sheet. Pour olive oil over bread along with a pinch of salt and pepper. Bake for about 10 minutes or until golden brown. Set aside to cool.

Meanwhile, in a small saucepan, melt butter over medium-low heat. Stir the butter occasionally so it doesn't burn. It will take about 5 minutes for the butter to brown. You will know when it's done because it will smell nutty. Remove from heat and let it cool slightly. Put rye cubes in a food processor and pour about a couple tablespoons of the brown butter over the cubes. You will have some brown butter let over. Pulse a few times and until breadcrumbs appears.