



Cheesy Reuben Appetizer



If you're a Reuben sandwich fan, you'll love these easy-to-make appetizers.

Prep Time: 10 min

Total Time: 25 min

Makes: 20 servings (2 tablespoons each)



42 Ratings

15 Reviews

- 1 package (8 ounces) cream cheese, softened**
- 1 1/2 cups shredded Swiss cheese (6 ounces)**
- 1/2 cup Thousand Island dressing**
- 4 ounces deli sliced corned beef, chopped**
- 1/2 cup well-drained sauerkraut**
- Pretzel crackers, if desired**
- Cocktail rye bread slices, if desired**
- Chopped fresh chives, if desired**
- Sliced radishes, if desired**

1. Heat oven to 400°F.
2. Mix cream cheese, 1 cup of the Swiss cheese, the dressing and corned beef. Spread in pie plate, 9x1 1/4 inches, or quiche dish, 9x1 1/2 inches. Top with sauerkraut and remaining 1/2 cup Swiss cheese. (Cover and refrigerate up to 24 hours if desired.)
3. Bake about 15 minutes or until bubbly around edge. Serve hot with pretzel crackers or cocktail bread. Garnish with chives and radishes.

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Variation

Create Cheesy Rachel Appetizer by using 4 ounces deli sliced turkey, chopped, instead of the corned beef.

How-To

To soften cream cheese, simply let it come to room temperature.

Nutrition Information:

1 Serving: Calories 220 (Calories from Fat 100); Total Fat 10 g (Saturated Fat 5 g); Cholesterol 25 mg; Sodium 220 mg; Total Carbohydrate 1 g (Dietary Fiber 0g); Protein 4 g **Percent Daily Value***: Vitamin A 4 %; Vitamin C 0%; Calcium 8 %; Iron 2 % **Exchanges:** 2 Fat

*Percent Daily Values are based on a 2,000 calorie diet.

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