

Reuben Pull-Apart Bread



Servings:

8-10

Prep Time:

5 minutes

Cook Time:

15 minutes

Ingredients

- 2 cups **Corned Beef**, sliced thick, cut into small cubes
- 2 cups **Shredded Swiss Cheese**
- 8 oz **Sauerkraut** , drained
- 1 **Sourdough Bread Boule**
- 1 cup **Thousand Island Dressing**

Method of Preparation

Step 1

Preheat oven to 400°F.

Mix corned beef, swiss cheese, and sauerkraut together in a bowl. Set aside.

Step 2

Slice bread in a grid pattern, creating 1 inch pieces. Do not slice all the way through the bread.

Step 3

Stuff the mixture into each row of the bread.

Place the bread on a baking sheet and bake for 15 minutes or until the cheese is melted and the bread is golden.

Step 4

Serve warm with a side of Thousand Island dressing or spicy mustard.

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