

# 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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