

Beef

Reuben Casserole

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Servings: 6

Preparation Time: 15 minutes

Cook time: 20 minutes

1 package (24 oz) Bob Evans mashed potatoes

2 eggs

1/4 cup milk

1/3 pound deli corned beef, cut into 1/2-inch pieces

1 can (14 oz) sauerkraut, drained

1 tablespoon spicy brown mustard

1 cup Swiss cheese, shredded and divided

Preheat oven to 400 degrees.

In a large bowl, stir together the potatoes, eggs and the milk until well combined.

Stir in the corned beef, sauerkraut and mustard.

Set aside two tablespoons of the cheese. Stir the remaining cheese into the potato mixture.

Pour into a greased 8x8-inch baking dish.

Top with the two tablespoons of cheese.

Bake for 15 to 20 minutes or until the top is golden.

Per Serving (excluding unknown items): 109 Calories; 7g Fat (59.5% calories from fat); 8g Protein; 3g Carbohydrate; 1g Dietary Fiber; 89mg Cholesterol; 337mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 1 Fat.