



# REVOLUTION COOKING™

## Love Gone A-Rye Pastrami Reuben



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Active Time: 5 min

Cook Time: 6 min

Serves: 1

Traditionally the Reuben sandwich is made with corned beef and Russian dressing, but this deli 'cheat' version uses pastrami and Thousand Island Dressing, which is much more readily available. Thousand Island dressing is sweeter, whereas Russian dressing is usually spicier with a horseradish kick.

### Ingredients:

- 3 tablespoons sauerkraut, drained
- 2 slices marbled rye bread or regular rye bread
- 2 slices Swiss cheese
- 1 tablespoon Thousand Island dressing, divided, plus more for dipping
- 1 large slice deli pastrami (or 2 small slices) or roast beef or turkey if you prefer
- Dill pickle and potato chips for serving

### BUILD IT

1. Spoon the sauerkraut onto a double layer of paper towels and squeeze to remove excess liquid. Set aside.
2. Place the slices of bread side by side. Press a slice of cheese on each piece of bread making sure there isn't any overhang, tearing the cheese to fit to make one even layer. On one side, spread 1 tablespoon of Thousand Island dressing to the edges. Top with a layer of sauerkraut, then a layer of pastrami, folding to fit within the bread. Place the remaining piece of bread on top, with the cheese on the inside. Press the sandwich together.

### TOAST IT

3. Place the sandwich inside the panini press, then close and lock the press. With a paper towel, wipe around the outside of the press to clean off any drips. Place the panini press in the right slot of the toaster with the handles facing to the outside of the toaster.

4. On the home screen, select the BREAD function. If your toaster has the panini mode, make sure the panini toggle is on. For a crispy golden exterior, select toast level 7. If you prefer a little extra toastiness, you can toast a second time on a 3 or 4.
5. Once the toasting cycle completes, carefully remove the panini press from the toaster and allow the sandwich to sit for 1 to 2 minutes before cutting in half.

### LOVE IT

6. Serve with a dill pickle and potato chips alongside, and more dressing for dipping.

**PRO TIP:** Spread a thin layer of Thousand Island dressing on the outside of the sandwich for an extra toasty exterior.