

Reuben Rounds

Prep/Total Time: 30 min. / 16 appetizers



Reuben Rounds Recipe photo by Taste of Home

Ingredients

- 1 sheet frozen puff pastry, thawed
- 6 slices Swiss cheese
- 5 slices deli corned beef
- 1/2 cup sauerkraut, rinsed and well drained
- 1 teaspoon caraway seeds
- 1/4 cup Thousand Island salad dressing

Directions

1. Preheat oven to 400°. Unfold puff pastry; layer with cheese, corned beef and sauerkraut to within 1/2-in. of edges. Roll up jelly-roll style. Trim ends and cut crosswise into 16 slices. Place on greased baking sheets, cut side down. Sprinkle with caraway seeds.
2. Bake until golden brown, 18-20 minutes. Serve with Thousand Island dressing.