

Reuben Cabbage Rolls

- Prep Time: 20 minutes
- Cook Time: 1 hour, 45 minutes
- Total Time: 2 hours, 5 minutes
- Servings: 12 Rolls



Ingredients:

- 2 pounds Cattlemen's Ranch Flat Cut Corned Beef Brisket
- 1 tablespoon Stonemill Iodized Salt
- 12 large cabbage leaves (about 2 heads)
- 12 slices Happy Farms Deli Sliced Swiss Cheese
- 1½ cups Deutsche Küche German Style Sauerkraut
- ¾ cup Tuscan Garden Thousand Island Dressing

Directions:

1. In a large pot, cook the corned beef according to package directions, approximately 1 hour, 30 minutes. Drain and remove visible fat. Shred corned beef, reserve.
2. Fill a large pot with water, bring to a boil. Add salt and cabbage, cook 5-8 minutes or until leaves are softened.
3. Drain cabbage, dry leaves thoroughly. Fill each cabbage leaf with a slice of Swiss cheese, ¼ cup corned beef, 2 tablespoons sauerkraut and 1 tablespoon dressing. Roll up, burrito-style.
4. Place cabbage rolls, seam side down, in a steamer. Steam for 8 minutes. Serve with additional dressing for dipping.



Recipe Courtesy of:
ALDI Test Kitchen