

## REUBEN IN A BOWL

This quick and easy to make Keto Reuben in a Bowl has all the flavors of a Reuben without all the carbs!  
Course dinner Cuisine American Keyword KETO REUBEN IN A BOWL Prep Time 10 minutes Cook Time 15 minutes Ingredients

One bag of coleslaw mix	1 cup Swiss cheese
1 pound corned beef cut into strips	Scallions
2-3 tbsp butter	Russian Dressing

1. Melt butter in skillet.
2. Add corned beef and saute covered for 5 minutes.
3. Now, add coleslaw, cover and cook for 5 minutes.
4. Stir coleslaw and corned beef and top with cheese. You can cover skillet and allow the cheese to melt or put in the oven and broil until cheese is bubbly.
5. Drizzle with dressing and top with scallions.

OR

**Reuben in a Bowl** Serves 4; 3 minutes prep, 12 minutes cook time

### For the dressing OR USE RUSSIAN DRESSING:

- 1 cup mayonnaise
- 1/4 cup ketchup
- 2 tablespoons sweet pickle relish
- 2 teaspoons prepared horseradish
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

### For the salad:

- 2 tablespoons butter
- 1 bag coleslaw mix
- 1 lb corned beef or pastrami, sliced
- 1 cup sauerkraut, drained
- 1 cup Swiss cheese, grated
- 2 green onions, sliced
- 2 teaspoons caraway seeds

### Preparation

1. In a small bowl, whisk together the mayo, ketchup, relish, horseradish, Worcestershire, salt and pepper to make the dressing. Chill until ready to use. OR USE RUSSIAN DRESSING
2. In a large skillet over medium-high heat, heat butter. Add corned beef or pastrami and cook until browned, 5 minutes. Add coleslaw mix and cook until tender but crisp, 5 minutes. Stir in sauerkraut, and green onion, season with salt and pepper and top with Swiss cheese.
3. Cover and let cook until cheese is melted and bubbly, about 3 minutes.
4. Drizzle with dressing, top with green onion and caraway seeds and enjoy!