Rueben Sliders in a Casserole for Two (3 per serving)



Ingredients:
6 Hawaiian rolls
¾ cup Thousand Island dressing
12 deli slices of pastrami or corned beef (2 per slider)
1 15-ounce can sauerkraut, drained
6 slices Swiss cheese (1 per slider)
2 tablespoons melted butter
1 tablespoons finely chopped parsley

Preparation:

Preheat oven to 350° F. Lightly grease a 2-quart casserole dish.

Lay the bottoms of the Hawaiian rolls in the casserole dish and spread ½ - 1 tablespoon of Thousand Island dressing on the inside of each roll (however much you like).

Lay 2 pastrami or corned beef slices on top of each over the dressing. Top the meat with sauerkraut (more or less, to taste) and then top each with a slice of cheese.

Spread the remaining Thousand Island dressing over the insides of the top buns, then place the bun tops over cheese. Brush the tops of the buns with butter and sprinkle with parsley.

Bake at 350° F. for 20 minutes or until cheese is melted.