

Polish Reuben Casserole

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Serves: 8



Ingredients

2 cans (10¾ ounces each) condensed cream of mushroom soup
1½ cups milk
½ cup chopped onion
1 tablespoon prepared mustard
2 cans (16 ounces each) sauerkraut, rinsed and drained
1 package (8 ounces) uncooked medium-width noodles
1½ pounds Polish sausage, cut into ½-inch pieces
2 cups (8 ounces) shredded Swiss cheese
¾ cup whole wheat bread crumbs
2 tablespoons butter, melted butter

Cooking Method

Preheat oven to 350°F.

Grease 13×9-inch baking dish.

Combine soup, milk, onion and mustard in medium bowl; blend well.

1. Spread sauerkraut in prepared dish.
2. Top with uncooked noodles.
3. Spoon soup mixture evenly over noodles; cover with sausage.
4. Top with cheese.
5. Combine bread crumbs and butter in small bowl; sprinkle over casserole.
6. Cover dish tightly with foil.
7. Bake about 1 hour or until noodles are tender.
8. Garnish as desired.