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# Reuben Egg Rolls

Publix Aprons

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Servings: 12

Start to Finish Time: 25 minutes

**1 cup sauerkraut**

**8 ounces (8 slices) Swiss cheese**

**1 package (7 ounce) sliced pastrami (or corned beef)**

**12 egg roll wrappers**

**1/2 cup water**

**1/2 cup canola oil**

**1/2 cup Thousand Island dressing**

Drain the sauerkraut and squeeze dry. Chop the cheese and pastrami. In a bowl, combine the sauerkraut, cheese and pastrami until blended.

Place one egg roll wrapper on a clean work surface with the corner facing you. Place 1/3 cup of the pastrami mixture horizontally in the center of the wrapper. Brush the edges of the wrapper with water. Fold the bottom corner up over the filling. Fold the side corners in and roll up tightly until sealed. Repeat with the remaining wrappers and filling.

Preheat a large nonstick saute' pan on medium-high for 2 to 3 minutes. Place oil in the pan and heat for 2 to 3 minutes. Add the egg rolls (in batches, if needed). Cook for 2 to 3 minutes on each side until golden and crispy. Drain the egg rolls on paper towels.

Serve with the dressing on the side for dipping.

## Appetizers

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*Per Serving (excluding unknown items): 461 Calories; 30g Fat (59.4% calories from fat); 25g Protein; 22g Carbohydrate; trace Dietary Fiber; 72mg Cholesterol; 510mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 4 1/2 Fat.*