

Vegetarian Reubens

Simple & Delicious Test Kitchen

Simple&Delicious Magazine - December 2011/ January 2012

Servings: 4

Start to Finish Time: 20 minutes

1 package (6 oz) sliced baby portobello mushrooms

2 tablespoons olive oil, divided

1 package (6 oz) fresh baby spinach

8 slices marble rye bread

1/4 cup prepared Thousand Island salad dressing

8 slices process Swiss cheese

1 cup sauerkraut, rinsed and well drained

2 tablespoons butter, softened

In a large skillet, saute' the mushrooms in one tablespoon of olive oil until lightly browned. Remove with a slotted spoon and set aside.

In the same skillet, saute' the spinach in the remaining oil until wilted. Remove from the heat.

Spread the bread slices with salad dressing and top with a cheese slice.

Layer four slices with mushrooms, spinach and sauerkraut.

Top with the remaining bread.

Butter the outsides of the sandwiches.

Toast the sandwiches in a small skillet over medium heat for 2 to 3 minutes on each side or until the cheese is melted.

Per Serving (excluding unknown items): 122 Calories; 13g Fat (90.1% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 449mg Sodium. Exchanges: 1/2 Vegetable; 2 1/2 Fat.