

## ST. PATRICK'S DAY REUBEN TOTCHOS

*Restaurantosaurus – Disney's Animal Kingdom® Theme Park*



### INGREDIENTS

**Serves 4-6**

- 2 slices marble rye bread
- 1/2 cup Thousand Island dressing
- 1/4 cup whole grain mustard
- 1 (2 pound) package frozen potato barrels
- 1 (15 ounce) jar cheddar cheese sauce
- 2 cups canned or bagged sauerkraut
- 1 cup shredded green cabbage
- 1 pound sliced top round corned beef
- 2 green onions, thinly sliced

### DIRECTIONS

1. Preheat oven to 350°F. Cut marble rye bread into 1/4-inch cubes. Place on baking sheet and cook for 5-7 minutes, until toasted. Set aside.
2. Combine Thousand Island dressing and whole grain mustard in small bowl. Refrigerate until ready to serve.
3. Cook frozen potato barrels according to package directions and keep warm until ready to serve.
4. Heat cheddar cheese sauce in small saucepan over medium-low heat, until warm. Keep warm.
5. Heat sauerkraut in medium saucepan over medium heat for 8 minutes, until warm. Remove from heat and cool for 3 minutes. If needed, drain any excess liquid. Stir in shredded green cabbage. Set aside.
6. Slice corned beef into thin strips. Heat large skillet over medium-high heat for 5 minutes, until hot. Add corned beef and sauté for 3 minutes, until corned beef is warm and edges begin to crisp.
7. Place potato barrels on large serving dish and cover with warm cheddar cheese sauce. Top with warm corned beef and sauerkraut. Drizzle with Thousand Island dressing. Top with toasted rye bread and sliced green onions.