

Rye Reuben Bites

A diabetic-friendly recipe

Ingredients:

- 1/2 cup Thousand Island dressing, divided
- 8 slices rye bread, toasted
- 4 slices Swiss cheese
- 12 ounces thinly sliced deli corned beef
- 1 cup drained sauerkraut



Directions

1. Preheat oven to 425°F.
2. Spread 2 teaspoons of the dressing evenly on one side of each toast. Cut each slice into quarters and place on 2 baking sheets.
3. Cut the cheese in quarters. Then slice again in half diagonally.
4. Top each toast with equal amounts of the corned beef, cheese, and sauerkraut.
5. Bake 3–5 minutes. Drizzle each toast evenly with the remaining dressing.

Makes 32 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.