

Brisket Reuben with Gnocchi-Tots

We love a classic reuben sandwich and asked the test kitchen for a recipe that elevates it to dinner fare. With beef brisket, broccoli and cabbage sauerkraut and cheesy potato “gnocchi-tots”, this recipe hits it out of the park. It's an open-faced, super delicious dinner we can't get enough of.

20 *Minutes to the Table*

20 *Minutes Hands On*

2 Whisks *Easy*

Getting Organized

EQUIPMENT

- Baking Sheet
- Large Skillet with Cover

FROM YOUR PANTRY

- Olive Oil
- Salt & Pepper

6 MEEZ CONTAINERS

- Potato Gnocchi
- Swiss Cheese
- Marble Rye
- Reuben Sauce
- Broccoli & Cabbage Sauerkraut
- Beef Brisket

Good to Know

Health snapshot per serving – 920 Calories, 65g Protein, 32g Fat, 86g Carbs, 25 Freestyle Point

Lighten Up snapshot per serving – 715 Calories, 27g Fat, 52g Carbs, 18 Freestyle Points with half the potatoes, half the cheese and half the sauce.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Beef Brisket, Marble Rye, Swiss, Potato Gnocchi, Green Cabbage, Broccoli, Mayonnaise, Ketchup, Dijon Mustard, Sweet Relish, Thyme, Onion, Garlic, Horseradish, Lemon, White Balsamic Vinegar, White Pepper, Rice Wine Vinegar, Sugar, Kosher Salt.

meez *meals*

1. Getting Started

Preheat oven to 400 degrees.

2. Cook the Gnocchi-Tots

Place the **Potato Gnocchi** on a baking sheet. Generously drizzle with olive oil, salt, and pepper and toss. Bake in a single layer until the gnocchi start to brown and crisp on top, about 16 to 18 minutes, stirring once after 10 minutes of cooking.

Crowd the gnocchi together in a single layer and sprinkle half the **Swiss Cheese** over top, then bake until the cheese melts and starts to brown, about 4 additional minutes. Place directly on serving plates.

3. Toast the Mable Rye and Add Toppings

Meanwhile, after the gnocchi have cooked for 10 minutes, heat a large skillet over medium heat. Lightly brush the **Mable Rye** with olive oil and place the bread slices, oil side down, in the skillet. Toast until it turns golden brown, about a minute. Transfer the bread to serving plates, toasted side down.

Spread a generous helping of the **Reuben Sauce** on top of the bread.

Drain all liquid from the **Broccoli & Cabbage Sauerkraut** and place on top of the Reuben Sauce.

4. Heat the Beef Brisket

Return the now empty skillet to the stove over medium high heat. Add 2 tablespoons of water then the **Beef Brisket** to the now empty skillet. Separate the brisket into two sections and immediately top with the remaining cheese. Cover and cook until the cheese melts and the brisket is warm, about 2 minutes. Serve the brisket and melted cheese on top of the sauerkraut.

5. Finish and Serve

Add an additional helping of Reuben Sauce on top of the brisket and cheese and enjoy open-faced, with a fork and knife, alongside the Gnocchi-Tots.

If you don't have a cover for your skillet you can use a baking sheet.

Instructions for two servings.

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