



Reuben Loaded Potatoes

Ingredients

- 4 medium russet potatoes, cut into long 1/2" wedges
- 2 tablespoons [Fustini's Medium SELECT olive oil](#)
- Kosher salt and freshly ground black pepper
- 1/3 lb thinly sliced corned beef, roughly chopped
- 1/2 cup sauerkraut
- 1 1/2 cups shredded Swiss cheese
- 1 tablespoon freshly chopped parsley, for garnish

Dressing

- 3/4 cup mayonnaise
- 1/4 cup ketchup
- 1 tablespoon [Farmstyle Sriracha](#)
- 1 tablespoon [Black Sheep Worcestershire](#)
- 1/2 teaspoon onion powder
- Kosher salt and freshly ground black pepper

Sharon's Hint

Will serve more or less based upon potato sizes. See the alternative method for a great appetizer. Adapted from delish.com

Directions

Step 1.

Preheat oven to 400 degrees F. In a large bowl, toss potato wedges with olive oil and season with salt and pepper. Spread in an even layer on a medium baking sheet and roast until tender and golden 35-40 minutes.

Step 2.

Top roasted potatoes with corned beef, sauerkraut and Swiss cheese. Bake 10 - 12 minutes more, until cheese is melty and corned beef has crispy edges. Drizzle with dressing and garnish with parsley before serving.

Step 3. Alternative method

Cut potatoes into 1/2" rounds. Bake as above. Top with corned beef, sauerkraut and cheese. Bake until cheese is melty. Top with a dollop of dressing and garnish with parsley.

Step 4. Dressing

In a medium bowl, whisk together mayonnaise, ketchup, sriracha (more to taste), Worcestershire sauce and onion powder. Season with salt and pepper. Refrigerate until ready to use.