



Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes
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Cheesy Veggie Reubens

Yield 4 sandwiches

Ingredients:

- 8 slices rye bread
- 4-8 slices thinly sliced Swiss cheese
- 1 pack marinated tofu, sliced thin
- ½ cup plain Greek yogurt
- ¼ cup ketchup
- ¼ cup sweet pickle relish
- 1 cup sauerkraut

Directions:

1. In a skillet warm the sliced tofu until lightly browned.
2. Prepare the skillet with non-stick cooking spray. Place one slice of bread, top with sliced tofu and cheese. Cook over medium heat, once the bread is lightly browned, flip and brown the other side. Set aside and repeat for each sandwich.
3. Prepare the dressing: In a small bowl combine the Greek yogurt, ketchup, and sweet pickle relish. Stir to combine.
4. Arrange sandwiches on plates. Serve topped with sauerkraut and prepared dressing.