Reuben Pinwheels

Ingredients

1 sheet frozen puff pastry, thawed (from a 17.3-oz. box)
2 Tbsp. store-bought thousand island dressing, plus more for serving
1/2 lb. corned beef, thinly sliced
6 thin slices Swiss cheese
1/4 cup chopped sauerkraut, drained

Directions YIELDS: 50 PREP TIME: 10 MINS TOTAL TIME: 1 HR 10 MINS

Step 1

Place a sheet of plastic wrap at least 16" x 12" on a work surface. Unfold puff pastry in the center of plastic wrap and roll to a 14" x 10" rectangle.

Step 2

Cover pastry with a thin layer of dressing, leaving a 1/4" border on both long sides. Arrange slices of corned beef over the pastry, slightly overlapping to cover the pastry. Top with cheese (slices shouldn’t need to overlap). Arrange sauerkraut in a line lengthwise down the center of the pastry.

Step 3

Starting on a long end, carefully roll the pastry into a log, using plastic wrap as a guide. Tightly wrap the log with plastic. Refrigerate seam side down until cold, about 20 minutes.

Step 4

Preheat oven to 400°. Slice the log into 1/4" rounds with a serrated knife. Arrange the rounds between 2 baking sheets, spacing at least 1" apart.

Step 5

Bake pinwheels until the pastry is golden brown and the cheese is melted, about 18 minutes.

Step 6

Transfer pinwheels to a platter. Serve immediately or at room temperature with more dressing alongside for dipping

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