

## VEGETARIAN REUBEN SANDWICHES

### INGREDIENTS

- 2 Tbsp. extra-virgin olive oil
- 4 garlic cloves
- 2 bunches Tuscan kale, center ribs and stems removed, leaves coarsely torn
- 1 cup sauerkraut, drained
- ¼ cup whole-milk Greek yogurt
- 1 tsp. hot sauce
- Kosher salt
- 4 slices rye or whole wheat bread
- 2 slices Swiss cheese (about 3 oz. total)
- ¼ cup finely grated Parmesan
- 2 Tbsp. unsalted butter, room temperature, divided

### RECIPE PREPARATION

- Heat oil in a medium saucepan over medium-low. Add garlic and cook, turning occasionally, until lightly browned, about 2 minutes. Add kale in handfuls, stirring often and letting each addition wilt before adding the next. Stir in ½ cup water. Increase heat to medium-high and bring to a simmer. Continue to cook, tossing occasionally, until kale is tender and pan is dry (add more water as needed if kale needs more time), about 5 minutes. Transfer kale to a medium bowl; discard garlic, if desired. Stir in sauerkraut, yogurt, and hot sauce; season with salt. Wipe out skillet.
- Divide kale mixture between 2 slices of bread. Top kale mixture with both cheeses. Close sandwiches with remaining bread, then spread 1 Tbsp. butter on top slices.
- Heat reserved skillet over medium-low. Add sandwiches buttered side down and press down gently with a pan lid. Butter top sides of sandwiches and cook, turning sandwiches once, until golden brown and crisp and cheese is melted, about 4 minutes per side. Transfer to a cutting board and cut in half before serving.