Vegan Reuben

Servings **8**   *Prep* **45 min**   *Cook* **10 min**

Marinated Tempeh

2 pkgs. Tempeh

1 cup Vegetable Broth

2 Tbsp. Balsamic Vinegar

2 Tbsp. Vegan Worchestershire Sauce

2 tsp. Liquid Smoke

2 tsp. Onion Powder

2 tsp. Smoked Paprika

1 tsp. Garlic Powder

Everything Else

Bread

1 cup Sauerkraut

½ cup Russian Dressing

Vegan Swiss Cheese (opitional)

1 Tbsp. Vegan Butter

Directions

1. Cut tempeh in half lengthwise and then cut it through the middle for 4 thin slices.

2. Combine the ingredients for the tempeh marinade in a shallow dish. Add tempeh and marinate for at least 30 minutes.

3. Make the Vegan Russian Dressing refer to this recipe

4. Heat a large cast-iron skillet over medium heat. Add tempeh and cook for about 5 minutes per side, until dark brown. Once both sides are browned, add reserved marinade and let it cook-off in the skillet. This allows the flavors to seep into the tempeh deeper.

5. Butter slices of Bread. Place on the skillet and cook for 3-4 minutes, until lightly brown. Flip bread. On the uncooked side, add Russian dressing to all slices of bread. Divide the sauerkraut between two slices, top with 2 pieces cooked tempeh, each, and a slice of vegan swiss, if using. Add the second slice of bread and cook on each side for about 5 minutes, until bread is browned and everything is cooked all the way through.

6. Remove from heat and serve immediately.