

SMALL  
BATCH

# SAVERNE®

FARMED IN  
THE USA

## HANDCRAFTED KRAUT



## REUBEN PIZZA

Prep Time	Total Time	Servings
15 mins.	35 mins.	4

### Ingredients

- 3 links Johnsonville® fully cooked Smoked Beef Brats, sliced ¼ inch
- 1 prepared pizza shell, 12" in diameter
- ½ cup Thousand Island dressing
- 1 cup Saverne® Bavarian Kraut\*
- ¼ cup chopped red bell pepper
- 1 cup shredded Swiss cheese

### Directions

1. Preheat oven to 400°F.
2. Drain and coarsely chop Saverne® Bavarian Kraut.
3. Place pizza crust on foil or parchment-lined baking sheet. Spoon dressing over crust, spreading evenly in thin layer, then arrange Saverne® Bavarian Kraut and sausage slices over dressing.
4. Sprinkle with peppers. Top with grated cheese.
5. Bake for 20 minutes, or until cheese is melted and edges are browned.

\*For a delicious alternative, substitute Saverne® Craft Beer Kraut.



From the kitchen at Johnsonville® Sausage