

Corned Beef and Cabbage Bake

written by The Recipe Exchange | March 14, 2018

Ingredients

1½ cup butter, cubed
4 cups cabbage, chopped
¾ cup onion, chopped
1 teaspoon caraway seed
12 ounces deli corned beef, chopped
8 ounces swiss cheese, shredded
1½ cup thousand island dressing
2 tubes refrigerated buttermilk biscuits (12 oz each)

Directions

In a large skillet, melt the butter; stir in the cabbage, onion, and caraway seeds. Cover and cook over medium heat for 8-10 minutes or until the cabbage is crisp tender, stirring occasionally; set aside.

Meanwhile, in a large bowl, combine the corned beef, Swiss cheese, and salad dressing.

Separate the biscuits; place 10 biscuits in each of two ungreased 9-inch round baking pans. Press the biscuits onto the bottom and halfway up the sides of the pans.

Add cabbage mixture; top with the corned beef mixture. Bake, uncovered, at 350 F for 20-25 minutes or until heated through and biscuits are golden brown. Cut into wedges.