

Pastrami and Asparagus Bundles

Recipe By *Joodie the Foodie*



Cooking and Prep:  20
m

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Low Carb

A perfect party or Shabbat appetizer: it can be served hot or room temperature and takes two minutes to make! If you're in it for the meat, add lots more to really have a taste of both in each bite! You can also substitute for kosher bacon.

Ingredients (8)

Main ingredients

- 1–2 packs of pastrami
- 1 large bundle of asparagus
- [Bartenura Olive Oil](#)
- [Tuscanini Sea Salt](#)
- freshly cracked black pepper
- 6 cloves garlic, minced or 6 cubes [Gefen Frozen Garlic](#)
- your favorite brand of BBQ sauce

maple syrup

Start Cooking

Prepare the Bundles

There are no exact measurements for this recipe, so adjust to your taste preferences!

1. Preheat the oven to 400°F.
2. Separate the asparagus into 3 or 4 spears per bundle.
3. Placed on a baking sheet and drizzle olive oil and season to taste with salt, freshly cracked pepper and lots of freshly minced garlic.
4. On a separate plate brush both sides of the pastrami strips with BBQ sauce and maple syrup.
5. Wrap one or two strips of pastrami around each asparagus bundle, securing with a toothpick.
6. Bake the bundles for 10–12 minutes. Allow to cool a little, then remove toothpicks.

About

This recipe **originally appeared** on Joodie the Foodie. Visit joodiethethefoodie.com for more fresh perspectives on classic dishes.