

Cabbage Pastrami Crunch Salad

Recipe By *Estee Kafra*



Cooking and Prep:  35
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Serves:  6

Contains: 

Preference: Meat

Difficulty: Easy

Diet: Gluten Free, Paleo

Source: Family Table by

Mishpacha Magazine

There is no meal that is not enhanced by coleslaw. While almost every takeout store sells its own, we like the homemade brand best. There is no real set recipe; I add all kinds of delicious ingredients to dress up this family staple.

Ingredients (8)

Main ingredients

- 1 (16-oz./454-g.) bag coleslaw mix
- 1 carrot, peeled and finely grated
- 1/8 cup distilled vinegar
- 1/8 cup lemon juice (freshly squeezed)
- 1/4 cup **Gefen Mayonnaise** (use gluten free mayonnaise if needed)
- 1 teaspoon salt

3 cubes Dorot Gardens Frozen Dill

zest of 1 lemon

Start Cooking

Make the Salad

1. Place the coleslaw mix in a large bowl and run a sharp knife through it to cut the pieces of cabbage smaller. Add carrots and mix. Add all remaining ingredients and toss well until combined.
2. Let sit for half an hour before serving.

Note:

Here are some ideas of add-ins to change up your dish: Toasted sunflower seeds (salted) are our favorite way to add some crunch. You can also try toasted almonds or hazelnuts, one Granny Smith apple cut into matchstick pieces and soaked in lemon juice for four to five minutes, scallions (green part) for added color and flavor, and small pieces of pastrami for a great accompaniment to chicken (pictured above).