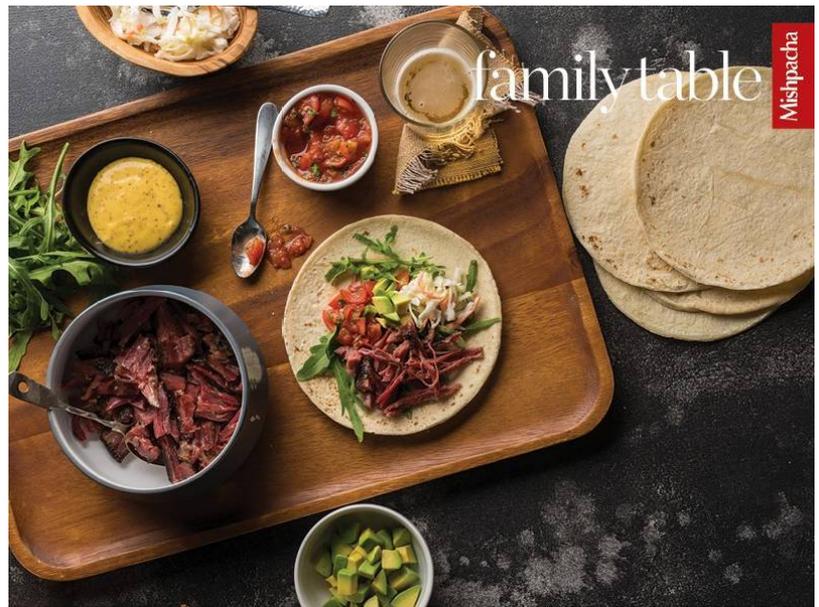


Pastrami Tacos

Recipe By Michal Frischman



Cooking and Prep:  12
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Serves:  12

Contains: 

Preference: Meat

Difficulty: Medium

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

Allowing people to mix and match their own taco toppings is always a great idea for kids! When I served this recipe to friends of ours to test, I put out hard tacos and soft tortillas, so people could choose whichever they liked. One genius put his hard taco in his soft tortilla, to maximize crunch and minimize shattered taco mess. That's a pro move right there!

Ingredients (17)

Tomato Salsa

- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 3 cups diced tomatoes
- 1 red onion, finely diced
- 1 tablespoon fresh cilantro, chopped or 3 cubes [Dorot Gardens Frozen Cilantro](#)
- 1 tablespoon lemon juice

Honey-Mustard Sauce

- 1/2 cup **Gefen Honey**
 - 1/2 cup **Reine de Dijon Wholegrain Mustard** or Dijon mustard
 - 2 tablespoons olive oil
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For the Tacos

- 4 pounds (2 kilograms) **Meal Mart Navel Pastrami**
 - 12 hard taco shells
 - 12 soft corn tortillas
 - 2 cups arugula
 - 3 avocados, sliced
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Coleslaw

- 1 (16-oz./450-g.) bag coleslaw mix
 - 1/4 cup light mayo (we like **Gefen Lite** for this. Hellman's has a very overt taste that overpowers the coleslaw)
 - 4 tablespoons sugar or 2 tablespoons each sugar and sugar substitute
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Start Cooking

Cook the Pastrami

1. Preheat oven to 200 degrees Fahrenheit (95 degrees Celsius). Place navel pastrami still in the vacuum-sealed package into a 9- x 13-inch (20- x 30-centimeter) baking pan. Add one inch (two and a half centimeters) of water to the pan and cover tightly. Bake for 12–24 hours.
2. Remove the pastrami from the bag and discard any accumulated juices. Cut into one-inch (two- and- a- half-centimeter) chunks.

Prepare the Slaw and Accompaniments

Prepare a make-your-own-taco bar: Serve hard and soft tacos, cooked pastrami, arugula, tomato salsa, avocado, coleslaw, and honey-mustard sauce, and allow your guests to make their tacos to their own liking!

1. Combine all coleslaw ingredients and refrigerate for at least a half hour before serving.
2. Combine salsa ingredients.
3. In a separate bowl, combine honey-mustard sauce ingredients.

Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis