

# Oriental Rice

Recipe By Rivky Kleiman



Cooking and Prep:  30  
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Serves:  8

No Allergens

**Preference:** Meat

**Difficulty:** Easy

**Diet:** Gluten Free, No Refined  
Sugar

**Source:** Family Table by  
Mishpacha Magazine

A modern mash-up of two classic side dishes: cabbage and onions and pastrami and rice. A new star is born!

## Ingredients (12)

### Main ingredients

- 1 cup raw rice
- vegetable broth or water
- oil, for sautéing
- 1 red onion, diced
- 2 cups shredded cabbage

1 (6-oz./170-g.) package pastrami, diced

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### For the Dressing

2 tablespoons **Galilee's Delicacy Silan Date Syrup** or honey

1 teaspoon garlic powder

1 teaspoon hot sauce

2 tablespoons **Tio Pepe** or other sherry wine

2 tablespoons **Gefen Canola Oil**

2 tablespoons rice vinegar

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## Start Cooking

### Prepare the Rice

1. Prepare rice according to package instructions, preferably with vegetable broth rather than water. Allow to cool.
2. Combine dressing ingredients in a small bowl and set aside.
3. Heat oil in a large frying pan and sauté onion over medium-high heat for eight minutes.
4. Add shredded cabbage to the pan and stir-fry for an additional five minutes, until cabbage is wilted.
5. Add in the pastrami and continue to stir-fry an additional three minutes
6. Add in prepared rice and dressing. Turn off heat and stir until completely combined.