

Deli Roll

Recipe By *Dining In*



Cooking and Prep:  1
h 45 m

Serves:  6

Contains:    

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Source: Dining In

This satisfying deli roll is stuffed with sauerkraut, sauteed onions, mustard, mayo, and pastrami. A delicious crowd-pleaser upgraded!

Ingredients (8)

Main ingredients

- 1 package **Gefen Frozen Puff Pastry** dough
- 2 medium onions, diced
- oil for sautéing
- 1/2 jar sauerkraut, drained very well
- 3/4 cup **Gefen Mayonnaise**
- 2-3 tablespoons mustard
- 1 egg, for glazing

1 pound pastrami, sliced into 1/4-inch strips

Start Cooking

Prepare the Deli Roll

1. Thaw dough until firm, yet easy to roll. Roll out each dough in package to a large rectangle.
2. Sauté onions in a bit of oil; shut off flame. Add sauerkraut, mayonnaise, mustard, and pastrami; mix well. Divide mixture in half.
3. Spread each portion of mixture onto one dough rectangle and roll up jelly roll style. (You can also mound mixture in a line down the center of dough and close up, knish style.)
4. Place, seam-side down, on cookie sheet and brush with beaten egg. Bake at 350 degrees Fahrenheit for one hour. Let cool slightly before cutting.

Tip:

While the deli roll is still raw, wrap in foil and freeze. When you're ready to use it, unwrap the foil, place on a cookie sheet, glaze, and bake!

Credit

Photography and Styling by Chavi Feldman