

# Smoked Pastrami Salad with Creamy Dill Dressing

Recipe By Chanie Nayman



Cooking and Prep:  20  
m

Serves:  4

Contains:  

Preference: Meat

Difficulty: Easy

Diet: Gluten Free

Source: Family Table by  
Mishpacha Magazine

Great for a Shabbos morning or an emergency dinner idea! A **Food Fight**  
Round 6 recipe

## Ingredients (16)

### Salad

- 3–4 cups shredded lettuce of your choice
- 1 can mandarin oranges, drained
- 1 Persian cucumber, thinly sliced
- 1 (6-oz./170-g.) package KJ Poultry Smoked Chicken Pastrami
- zest of 1 lemon
- 1 avocado, sliced into thin wedges

candied almonds or peanuts

---

## Dressing

1/4 cup **Gefen Mayonnaise** (low fat is fine)

juice of 1 lemon (3 tablespoons lemon juice)

2 cubes **Dorot Gardens Frozen Dill** or 1 tablespoon fresh dill

1 cube **Gefen Frozen Garlic**

1 tablespoon honey

1 tablespoon vinegar

1 teaspoon salt

1/8 teaspoon fresh cracked **Gefen Black Pepper**

---

## Sommelier Suggests

Or **Haganuz Marom Blend**

---

## Start Cooking

### Prepare the Salad

1. In a small container, mix together dressing ingredients until well combined.
2. Layer the salad ingredients in a large bowl and toss.
3. Add dressing to taste.

### Credits

Photography and Styling by Chavi Feldman