

Cabbage Pastrami Knishes

Recipe By *Fraidy Rabinowitz*



Cooking and Prep:  45
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Serves:  32

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Purim

Source: Whisk by Ami

Magazine

Cuisines: Ashkenazi

Ingredients (8)

Main ingredients

- 5 cups shredded green cabbage (about 1/2 a bag)
- 1/2 Spanish onion, diced
- 1/4 cup oil
- 6 ounces pastrami, cut into thin strips
- 1 and 1/2 tablespoons **Gefen Mayonnaise**

- 1 tablespoon mustard
 - 1/4 cup Gefen Sweet and Sour Duck Sauce plus more for brushing
 - 1 package mini Mazor puff pastry dough squares (32-count)
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Start Cooking

Cabbage Pastrami Knishes

1. Preheat oven to 350°F.
2. Add the oil to a sauté pan over medium heat. Add the onion and cabbage and cook until soft, about 10 minutes. Remove from heat.
3. Add the pastrami, mayonnaise, mustard, and duck sauce.
4. Fill each square of dough with cabbage-pastrami filling and pinch to form a triangle.
5. Brush outside of each knish with duck sauce.
6. Bake for 25 minutes or until golden.