



# uCOOK

## Reuben-Style Beef Pastrami Salad

with horseradish mayo

**Hands-on Time:** 12 minutes

**Overall Time:** 12 minutes

**Lunch:** Serves 3 & 4

**Chef:** Jemimah Smith

### Nutritional Info

	Per 100g	Per Portion
Energy	904kJ	2032kJ
Energy	216kcal	486kcal
Protein	9.2g	20.8g
Carbs	13g	29g
of which sugars	4.9g	11.1g
Fibre	5.3g	20.5g
Fat	14.2g	31.8g
of which saturated	3.4g	7.6g
Sodium	538mg	1210mg

**Allergens:** Sulphites, Gluten, Wheat, Cow's Milk, Soya, Allium

**Spice Level:** Mild

Eat Within 3 Days

## Ingredients & Prep Actions:

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Serves 3 [\[Serves 4\]](#)

60g	80g	Salad Leaves <i>rinse &amp; roughly shred</i>
90g	120g	Gherkins <i>drain &amp; slice</i>
90g	120g	Mozzarella Cheese <i>cut into cubes</i>
60g	80g	Piquanté Peppers <i>drain</i>
60g	80g	Croutons
3 units	4 units	Sliced Beef Pastrami <i>roughly chop</i>
150ml	200ml	Horseradish Mayo <i>(45ml [60ml] Horseradish Sauce &amp; 105ml [140ml] Mayo)</i>

## From Your Kitchen

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Seasoning (salt & pepper)

Water

1. **SENSATIONAL SALAD** In a bowl, combine the green leaves, the gherkins, the cheese, the peppers, the croutons, and the pastrami. Drizzle over the horseradish mayo. Enjoy, Chef!