

Rueben in a Bowl

Yields

6-8

Ingredients

1 very large head of green cabbage, cored and sliced, or 2-3 (16 oz) bags of coleslaw mix
2 tablespoons butter
2-3 cans sauerkraut, drained
2 lbs turkey or beef pastrami, sliced
3-4 cups shredded Swiss cheese

For the Dressing:

1/2 cup plus 2 tablespoons mayonnaise
5 tablespoons sugar-free ketchup
6 dashes hot sauce of choice
6 tablespoons dill relish
1-2 teaspoons sweetener of choice

Directions

1. Place the cabbage in a large skillet with the butter and cook over medium heat until tender.
2. Add the sauerkraut and heat through.
3. Add the pastrami slices and continue to heat until all the flavors have blended, about 10 minutes.
4. Add 3/4 of the cheese and stir. Layer the rest of the cheese on top and heat until melted. Spoon mixture into bowls.
5. Mix the ingredients for the dressing. Spoon the dressing over the pastrami-sauerkraut mixture and serve.

Credit

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