



## Pastrami Chicken

### Instructions:

Pound the chicken cutlets thinly.

Simmer the onion in a pan with water for 10 minutes or until golden.

Add the bag of cabbage, adding hot water as needed.

Simmer for another 15 minutes or until soft and cooked.

Add the pastrami and simmer for another 10 minutes.

Add the soy sauce and spices.

Add the chicken and cook for another 20 minutes.

**Counts as a one pot dinner**

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**Prep Time:**

10 minutes

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**Cook Time:**

45 minutes

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### Ingredients:

6 oz. chicken cutlets - cubed

1 medium onion - sliced thinly

3/4 of a 16 oz. bag shredded green cabbage

4 oz. lean pastrami - cut into bits

1 1/2 TBSP. soy sauce  
garlic powder & paprika to taste