

Rainbow Feta Salad

The flavor in this salad is even more spectacular and unique than the colors and presentation. Because it's so special, I often serve it without the cheese as a side salad for Shabbos day lunch or even as an appetizer salad on Friday night, with the 4-minute fish cubes on top. This salad is another example of how to make a dairy salad into a macro meal.

Dairy | Pareve option

Yields 3 servings

- 8 cups pre-checked arugula
- 1 (6-oz) box sliced portobello mushrooms
- 4 oz shiitake mushrooms
- 1½ Tbsp olive oil
- ½ tsp sea salt
- 2 medium watermelon radishes
- ¼-1/3 cup unsalted pistachio nuts
- 6 oz crumbled feta cheese
 - >> *Omit for pareve option.*
- ¾-1 cup pomegranate seeds
- ¼-1/3 cup Lemon Dijon Mustard Dressing (see below), to taste

1. Preheat oven to 425°F. Set out a baking sheet.
2. Place sliced portobella mushrooms on prepared baking sheet. Toss with 1 tablespoon olive oil and ¼ teaspoon salt. Roast, uncovered, for about 20 minutes, or until mushrooms are crisp. Set aside.
3. In a frying pan, heat ½ tablespoon oil. Add shiitake mushrooms; sprinkle with ¼ teaspoon salt. Sauté shiitake mushrooms until tender, 4-5 minutes Set aside.
4. Using a mandolin, cut radishes into thin rounds.
5. Place arugula into a large serving bowl. Add radishes, roasted and sautéed mushrooms, and crumbled feta. Top with pomegranate seeds. Toss with dressing, to taste.

Note

>> For a beautiful presentation, as pictured, place the radishes on a plate, then, in a large bowl, combine all the ingredients except cheese. Dress and toss the salad, place it over the radishes, and top with crumbled cheese.

lemon dijon dressing

Pareve

Yields about 2 cups

- 2 cloves garlic
- juice of 1 lemon
- 2 Tbsp red wine vinegar

1 heaping Tbsp Dijon mustard

2 tsp sea salt

pinch thyme

1 cup avocado oil

½ cup olive oil