

Arugula and Goat Cheese Salad with Balsamic Citrus Vinaigrette

Recipe By *Brynie Greisman*



Cooking and Prep:  10
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Serves:  6

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: Family Table by
Mishpacha Magazine

While most people prepare for Chanukah a few days in advance, we food writers are busy with it from before Rosh HaShanah! When I was in the States a while ago, I was constantly in search of a brand-new salad for my Chanukah menu. My niece, Tiggy A., told me about an awesome salad she ate in a restaurant in Florida. Between the two of us, we managed to recreate this light, elegant salad. The ingredients complement each other in a way that can only be described as an exquisite eating experience. Enjoy!

Ingredients (14)

Main ingredients

- 1 bunch of arugula lettuce
- 1–2 **Gefen Organic Beets** or other small beets, peeled, cooked till tender, and then cubed
- 2 pears, thinly sliced

a few tablespoons shredded goat cheese

a handful of roasted sunflower seeds

a handful of roasted walnuts

Dressing

2/3 cup fresh orange juice

3 tablespoons **Bartenura Balsamic Vinegar**

2 tablespoons **Bartenura Olive Oil**

1 shallot, crushed (use a garlic press for this)

a few parsley leaves

2 tablespoons brown sugar

1 teaspoon orange zest (optional but recommended)

pinch salt

Start Cooking

Prepare the Salad

1. Place all dressing ingredients in a small bowl. Whisk with a immersion blender. This lasts for at least a week when refridgerated.
2. To assemble salad, place all ingredients in a large bowl, or plate individually layering one ingredient after the other in the order listed. Serve dressing on the side.