

Baby Leaf Salad in Honey-Orange Dressing

Recipe By Sara Wasserman



familytable

Mishpacha

Cooking and Prep:  3 h

Serves:  6

No Allergens

Preference: Parve

This light and healthy salad can be used as either an entrée or a side dish.

Difficulty: Medium

Occasion: Passover, Sukkot,
Chanukah

Diet: Vegetarian, Gluten Free,
Low Fat, Salt Free,

Pescetarian, Low Carb

Source: Family Table by
Mishpacha Magazine

Ingredients (8)

Salad

- 1 (16-oz./454-g.) package baby salad leaves
- 1 beet or 1 **Gefen Organic Beet** (if using skip to step 2)
- 1/2 a fresh pineapple (or the equivalent from a can of **Gefen Pineapple**), diced
- 2 green apples, diced

Dressing

- 1 cup orange juice
 - 3 tablespoons oil
 - 3 tablespoons **Gefen Honey**
 - 1/4 teaspoon cinnamon
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Start Cooking

Prepare the Salad

1. Cook the beet in its skin. Chill. Peel and cut into cubes.
2. Mix beet cubes, pineapple, and apple together with the baby leaves.
3. Mix all dressing ingredients together well. Pour dressing over salad right before serving.