

Roasted Garlic Salad

Recipe By *Chef Zissie*



Cooking and Prep:  45
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Gluten Free,
Low Fat, Low Carb,
Pescetarian

Source: OU Kosher

Make extra of the garlic and spread it on challah (or bread). Trust me this roasted garlic becomes an addiction!

Ingredients (8)

Main ingredients

- 4 ounces frisee lettuce
- 10 cloves garlic, peeled
- 1 cup **Bartenura Balsamic Vinegar**
- 2 tablespoons **Gefen Honey**

- 1/2 teaspoon pink Himalayan salt
 - 1/4 cup Bartenura Extra-Virgin Olive Oil
 - 1 orange, sliced, core saved for dressing
 - 1 avocado, sliced
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Start Cooking

For the salad

1. Prepare oven to 400°F. Prepare a small bowl (that is oven-safe) with the garlic, vinegar, honey salt and olive oil. Place in oven and cook for 30 minutes or until garlic is soft.
2. Place lettuce, orange, avocado in a salad bowl. Remove garlic from oven and squeeze in the juice from the orange core. Mix together. Pour onto salad and mix well.

Tip:

If you can buy already peeled garlic, it is ideal for this.

About Chef Zissie

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<https://www.ou.org/life/food/recipes/>.