

# Tropical Salad

Recipe By Chanie Nayman



Cooking and Prep:  25  
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Serves:  6

Contains: 

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shabbat, Passover

**Diet:** Vegetarian, Vegan,  
Pescetarian, Gluten Free

**Source:** Family Table by  
Mishpacha Magazine

This is going to be on my menu a few times over this Yom Tov. It's that good. The crunch is amazing, and great over ice cream, fruit salad, or chocolate cake.

**Disclaimer:** I hate coconut, but somehow when it's toasted and mixed with other ingredients, it takes on a whole new flavor.

## Ingredients (14)

### Salad

- 1 head romaine lettuce, shredded, or 1 16 ounce (454 grams) bag shredded lettuce
- 2–3 kiwis, slivered
- 1 mango, diced
- 1/4 pineapple, chopped

toasted almonds

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## Toasted Coconut

1 cup shredded coconut

2 tablespoons margarine (use soy-free, if needed)

1/4 cup brown sugar

1/3 cup potato starch

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## Dressing

1 clementine

1/3 cup **Bartenura Olive Oil**

1/3 cup **Kedem Red Wine Vinegar** or other red wine vinegar

2 tablespoons sugar

3/4 teaspoon salt

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## Start Cooking

### Prepare Salad

1. Toast coconut by combining shredded coconut, margarine, brown sugar, and potato starch in a bowl. Spread over a baking sheet and toast in a preheated 400 degrees Fahrenheit (200 degrees Celsius) oven for 10 minutes. For the dressing, blend together all dressing ingredients in a blender or food processor. It should have a thick, creamy texture.

### To Assemble

1. Layer lettuce, kiwis, mango, and pineapple in a serving bowl. Add dressing and top with toasted almonds and coconut.