

Clementine Salad with Seasoned Croutons

Recipe By Victoria Dwek



Cooking and Prep:  10
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Serves:  4

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Whisk by Ami
Magazine

Ingredients (15)

Main ingredients

- 1 head Romaine lettuce, chopped
- 3 clementines, peeled and sliced into rounds
- 1 apple, peeled and diced
- 1 cucumber or kohlrabi, peeled and diced
- 1/4 cup chopped pecans, toasted

Onion Croutons

- 3/4 cup Oberlander's Soup Mandlen
 - 1/2 tablespoon **Bartenura Olive Oil**
 - pinch salt
 - pinch **Gefen Onion Powder** or garlic powder
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Dressing

- 1/2 cup homemade mayonnaise
 - 2 tablespoons orange juice
 - 1 garlic clove, crushed, or 1 cube **Gefen Frozen Garlic** or 1/2 teaspoon onion powder
 - 1/2 teaspoon salt
 - 1 teaspoon sugar
 - pinch coarse **Gefen Black Pepper**
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Start Cooking

Prepare the Salad

1. In a large bowl, combine lettuce, clementines, apple, and cucumber.

Prepare the Croutons

1. Using a potato masher, lightly crush the soup mandlen.
2. Heat oil in a sauté pan over medium heat. Add lightly crushed soup mandlen. Season with salt and seasoning and cook until lightly toasted, about one minute.

Prepare the Dressing

1. In a small bowl, whisk together mayonnaise, orange juice, garlic, salt, sugar, and pepper.
2. Toss with salad and top with pecans and croutons.