

Lettuce-Cheese Salad

Recipe By Sara Wasserman



Cooking and Prep:  10
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Serves:  8

Contains:   

Preference: Dairy

A light, quick salad, the perfect complement to any dairy meal.

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian,

Low Fat, Low Carb, Sugar Free

Source: Family Table by

Mishpacha Magazine

Ingredients (12)

For Salad

- 1 large head lettuce, shredded, or 1 bag shredded lettuce
- 1 red onion, thinly sliced
- 1 cup cherry or plum tomatoes, halved
- 1/2 cup mozzarella cheese, coarsely grated

1/2 cup sliced almonds

For Dressing

1/2 cup oil

1/4 cup lemon juice

2 cloves garlic, chopped or 2 cubes **Gefen Frozen Garlic**

salt, to taste

pepper, to taste

For Garnish

1/4 cup toasted sesame seeds

1/4 cup croutons (*optional*)

Start Cooking

Prepare the Salad

1. Arrange lettuce in a bowl. Add cherry tomatoes, cheese, and almonds.
2. Combine dressing ingredients and pour over salad just before serving.
3. Garnish with sesame seeds and croutons.