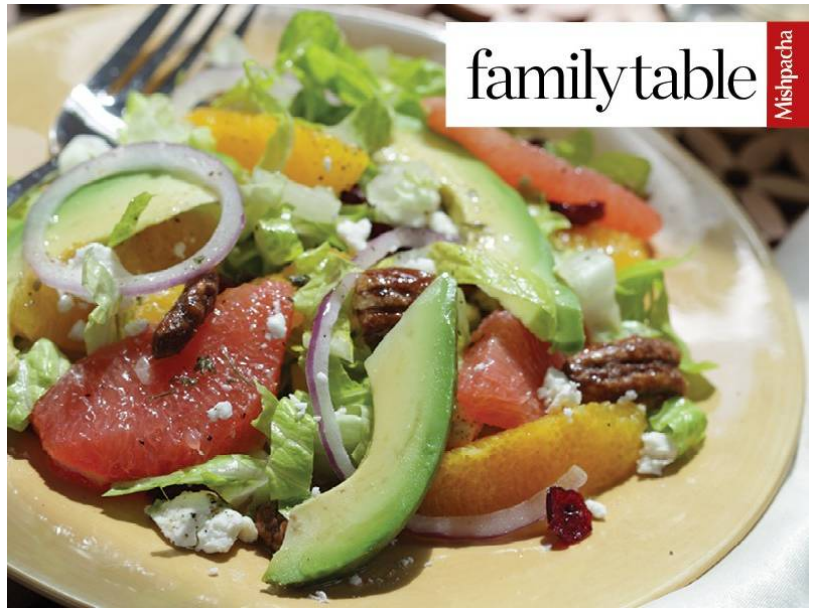


Citrus Salad with Lemon Mustard Dressing

Recipe By Rivky Kleiman



Cooking and Prep:  05
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Serves:  6

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Gluten Free,

Low Carb, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (14)

Salad

- 1 head romaine lettuce, shredded, or 1 bag shredded lettuce
- 1 avocado, peeled and sliced
- 1 orange, peeled and separated into segments, with membrane removed from each segment
- 1 grapefruit, peeled and separated into segments, with membrane removed from each segment

- 1 small red onion, thinly sliced
 - 1/4 cup candied pecans
 - a small handful **Gefen Sweetened Dried Cranberries** or dried cherries
 - feta cheese or marinated mozzarella, for garnish (*optional*)
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Dressing

- juice of 1 large lemon (about 1/4 cup)
 - 2/3 cup **Gefen Light Olive Oil** or canola oil
 - 2–3 teaspoons sugar
 - 1 teaspoon mustard powder
 - 1 teaspoon dried parsley flakes
 - 1/4 teaspoon pepper
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Start Cooking

Prepare the Salad

1. Combine salad ingredients, except cheese, in a large bowl.
2. In a separate bowl or cruet, combine all dressing ingredients and mix well. Pour over salad.
3. Sprinkle with crumbled feta cheese or sliced mozzarella, if desired.