

Exotic Dairy Caesar Salad with Homemade Whole Wheat Everything Croutons

Recipe By *Elky Friedman*



Cooking and Prep:  20
m

Serves:  10

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah

Diet: Vegetarian

Source: Whisk by Ami
Magazine

This salad really takes the cake! (Can you believe I'm using cake to describe a salad?!) Last Shavuot, when I was searching for the perfect salad to add to my milchig menu, I put out calls to my good friends. This was just what I was looking for. Add it to your Shavuot, upsherin, bas mitzvah, or Chanukah party menu. Everyone will dig in. Thank you, Chani H. and Kiki!

Ingredients (16)

Salad

- 2 (8-oz.) bags or 2 heads Romaine lettuce
- 1 (14-ounce) can **Gefen Hearts of Palm**, sliced
- 1 pint grape tomatoes, halved
- 1 small red onion, thinly sliced

homemade whole wheat everything croutons (see below)

Dressing

1/3 cup **Bartenura Olive Oil**

1/3 cup water

1/4 cup vinegar

1 teaspoon salt

2 teaspoons sugar

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

2/3 cup shredded light Muenster cheese

4 tablespoons cottage cheese

Homemade Whole Wheat Everything Croutons

5 slices whole wheat bread, or 2 whole wheat rolls

1 egg white or 3 tablespoons **Haddar Egg Whites**

1/4 cup everything spice mix

Start Cooking

For the Salad

1. In a large salad bowl, combine lettuce, hearts of palm, tomatoes, and red onion.
2. In a tall container, combine the dressing ingredients. Blend using an immersion blender. Alternatively, you can use a food processor or blender. Toss salad with dressing.
3. Top with Whole Wheat Everything Croutons (directions below).

Homemade Whole Wheat Everything Croutons

You'll find "everything spice" in the baking aisle. It's a combination of sesame seeds, poppy seeds, onion, garlic, and salt.

- 1.

Preheat oven to 375 degrees Fahrenheit.

2. Remove the crusts of the bread and slice into cubes.
3. Dip each piece into the egg white and then into the everything mixture.
4. Place in a baking pan and bake uncovered for 10 minutes, until crisp.