

# Plum Salad

Recipe By Rivky Kleiman



Cooking and Prep:  05  
m

Serves:  10

Contains: 

**Preference:** Parve

**Difficulty:** Easy

**Diet:** Vegetarian, Salt Free,  
Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

As we say goodbye to summer and welcome fall, here is an all-year-round winner that you can make using whatever fruits are in season. Special thanks to my friend Suri S., who is a *balabusta* par excellence.

## Ingredients (11)

### Main ingredients

- 1 (9-oz./255-g.) bag mixed greens
- 1/2 red onion, sliced thinly
- 1 handful **Gefen Sweetened Dried Cranberries**
- 1 mango, sliced
- 1 can mandarin oranges, drained

8 Hungarian plums (also known as prune plums), pitted and sliced in quarters

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## Dressing

1 cup Gefen Mayonnaise

1/4 cup sugar

1/4 cup Kedem Red Wine Vinegar

2 tablespoons almond milk or Gefen Soy Milk

2 tablespoons Tuscanini Raspberry Jam

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## Start Cooking

### Prepare the Salad

1. Whisk all dressing ingredients together. Arrange salad ingredients in a bowl and pour dressing on top. Toss evenly.

#### Note:

Shredding grilled chicken or deli into this salad is a great way to add a protein to this dish.

#### Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis