

Simanim Salad with Honey Vinaigrette

Recipe By Chef Tom Francz



Cooking and Prep:  05
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Serves:  10

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: Family Table by
Mishpacha Magazine

A rich, festive salad, perfect for a Rosh Hashanah meal. If you make this for a time other than Rosh Hashanah, I recommend adding walnuts or roasted pecans and thin slices of purple onion.

Ingredients (10)

Salad

- 1 head lettuce or assorted lettuce leaves (iceberg, red, or romaine), shredded
- 2 mangoes, cut in cubes
- 1 cup pomegranate arils
- 6 Medjool dates, cut lengthwise into strips

Honey Vinaigrette

- 3/4 cup **Bartenura Olive Oil**
 - 1/4 cup white balsamic vinegar, **Kedem Red Wine Vinegar** or other wine vinegar, apple vinegar, or lemon juice
 - 1 heaping tablespoon **Haddar Dijon Mustard**
 - 2 tablespoons **Gefen Honey**
 - a small handful of parsley leaves, finely chopped (without the stems)
 - salt and freshly ground **Gefen Pepper**, to taste
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Start Cooking

Simanim Salad

1. Place lettuce leaves in a large bowl. Add mango cubes, pomegranate arils, and date strips.
2. Put all vinaigrette ingredients into a jar. Close well and shake.
3. Pour dressing over salad. Mix gently and serve.

Note:

This makes enough dressing for two large salads. You can also use it for coleslaw, vegetable salad, or even pasta salad.

Tip:

When making a large quantity of the vinaigrette, I recommend using equal amounts of canola and olive oil (3/4 cup olive oil and 3/4 cup canola) and mixing with a hand blender or mixer.

Credits

Styling: Noa Kanarik

Photography: Tomer Bormad