

Snappy Marinated Salad

Recipe By *Faigy Grossman*



Cooking and Prep:  2
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low
Carb

Source: Family Table by
Mishpacha Magazine

I was delighted with the results when I created this salad! The concept of a delicious salad that would last three days over Yom Tov combined with the crunchy texture and combination of flavors was just what I was looking for. I'm sure you'll agree that it's the perfect salad to brighten your table and taste buds this Shavuos.

Ingredients (12)

Salad

- 2 cups sugar snap peas, halved
- 2 cups portabella mushrooms, cut into small chunks (you can use bell mushrooms, if you prefer)
- 3 tablespoons **Gefen Sweetened Dried Cranberries**

1/3 cup baby carrots, cut into thin rings (about 8–10 small carrots)

1/2 small purple onion, quartered and sliced

2 tablespoons pine nuts

Marinade

4 teaspoons distilled vinegar

1 and 1/2 teaspoons mustard

2 tablespoons brown sugar

1 tablespoon oil

1 and 1/2 tablespoons hot water

1/8 teaspoon salt

Start Cooking

Make the Salad

1. Combine salad ingredients. In a separate bowl, combine marinade ingredients, mixing well. Pour over vegetables and stir to coat. Refrigerate at least 2 hours before serving.