

Strawberry Vinaigrette Salad

Recipe By Naomi Nachman



Cooking and Prep:  15
m

Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover, Nine Days

Diet: Vegetarian, Vegan, Gluten Free, Pescetarian

Source: Whisk by Ami Magazine

When I was in seminary in Manchester, all of the American students loved being invited to a meal by one of the South African families who lived in the community. We loved their warmth, friendliness, company, and the amazing food they served. South Africans know how to use fruits and vegetables well. They create dishes that are appealing not only to the palate but to the eye as well. Thank you, family Emanuel, for this delicious recipe, and best regards!

Ingredients (10)

Main ingredients

- 8 ounces or 1 head Romaine lettuce, chopped
- 2 cups purple cabbage
- 2 cups green cabbage

- 1 cup cherry tomatoes, halved
- 1/4 cup sliced almonds, toasted

Vinaigrette

- 1/3 cup **Tuscanini Strawberry Jam**
 - 4 teaspoons distilled white vinegar
 - 2 tablespoons **Tonnelli Apple Cider Vinegar**
 - 1/4 cup oil
 - 3 garlic cloves or 3 cubes **Gefen Frozen Garlic**
-

Start Cooking

Prepare the Salad

1. To prepare the dressing, add jam and vinegars to a jar or bowl. Blend together using a hand blender. Add in oil and garlic, and continue to blend until smooth.
2. In a large bowl, combine lettuce, cabbages, tomatoes, and almonds. Dress salad before serving.