

# Summer Fruit Salad

Recipe By Rivky Kleiman



Cooking and Prep:  20  
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Serves:  8

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Low Fat, Salt

Free, Pescetarian

Source: Family Table by

Mishpacha Magazine

This salad truly enhances summer's amazing fruits. Try it while you can. It's simply sensational!

## Ingredients (17)

### Salad

- 1 8-ounce (28 gram) bag arugula
- 1 cup mango, diced
- 1 8-ounce (28 gram) can mandarin oranges (whole segments), drained
- 1 cup strawberries, cleaned and halved

- 1 cup blueberries
  - 1 cup black cherries, sliced in half and pitted
  - 1 kiwi, peeled, sliced, and cut in half
  - grilled peach slices *(optional)*
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## Dressing

- 6 tablespoons oil
  - 3 tablespoons lime juice or orange juice
  - 3 tablespoons **Gefen Honey**
  - 1/4 teaspoon vinegar
  - 3/4 teaspoon fresh grated ginger or 1 cube **Dorot Gardens Frozen Ginger** (or 1/4 teaspoon ground ging
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## Crunch Topping

- 2 cups Frosted Flakes cereal
  - 2 tablespoons oil
  - 3 tablespoons brown sugar
  - 1/2 cup honey-glazed slivered almonds
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## Start Cooking

### Prepare the Crunch

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. Place all crunch ingredients on baking sheet and mix well. Bake for 15 minutes, tossing once after seven minutes.

### To Serve

- 1.

Whisk together the dressing. Combine all salad ingredients in a large bowl. Just before serving, mix in the dressing and top with the crunch.

**Note:**

This salad can be individually plated or tossed together to feed a crowd.

**Variation:**

If desired, you can use baby spinach leaves instead of arugula.

**Credits**

Photography: Jeremy Merriam.