

Marinated Radish Salad

Recipe By Rivky Kleiman



Cooking and Prep:  10
m

Serves:  8

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Vegan,
Gluten Free

Source: Family Table by
Mishpacha Magazine

I'm generally not a huge marinated salad fan, but it's definitely a plus to be able to prepare some things in advance. This salad is unique and worthy of being served at your Yom Tov table.

Ingredients (12)

For the Salad

- 8 ounces radishes
- 1 bunch fresh broccoli stems (dispose of florets)
- 1/2 yellow pepper, finely diced
- 1/2 red pepper, finely diced

3 scallions, sliced

Dressing

3 tablespoons Gefen Light Olive Oil

1 tablespoon Kedem White Wine Vinegar

2 tablespoons lemon juice

1 teaspoon honey

1 teaspoon Haddar Kosher Salt

1/2 teaspoon black pepper

1 cube Gefen Frozen Dill, or 1 teaspoon chopped fresh dill

Start Cooking

Make the Salad

1. Shred radishes and broccoli stems. Transfer to a large bowl and add peppers and scallions.
2. Combine all dressing ingredients. Whisk together and pour over salad. Toss well.