

Fresh 'n' Festive Salad

Recipe By *Chanie Nayman*



Cooking and Prep:  25
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover, Tu-Bishvat

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

Source: Family Table by Mishpacha Magazine

I tasted a variation of this salad at my sister-in-law Sarri's house, and I loved it! Here's the version I created for all of you.

Ingredients (12)

Salad

- 1 12-ounce (340-gram) bag romaine lettuce, cut up
- 1 sweet potato, cubed and roasted
- 1 Granny Smith apple, unpeeled and chopped

- seeds of 1/2 pomegranate
 - handful **Gefen Sweetened Dried Cranberries**
 - 1 red onion, thinly sliced
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Dressing

- 2 tablespoons **Gefen Honey**
 - 2 tablespoons **Kedem Red Wine Vinegar**
 - 1 tablespoon lemon juice
 - 1/4 cup oil
 - pinch salt
 - pinch black pepper
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Start Cooking

Prepare Salad

1. Mix together dressing ingredients.
2. Toss salad ingredients together in a large bowl and add dressing just before serving.

Credits

Photography: Daniel Lailah

Styling: Amit Farber