

Exotic Salad

Recipe By Rivky Kleiman



Cooking and Prep:  15
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

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

Source: Family Table by
Mishpacha Magazine

The look in my youngest daughter's eyes told me exactly what she thought of this new salad when I asked her to be my tester. With her first bite I got a "mmm." Then her eyes widened and I got, "Mmmm, this is really good." Needless to say, in my home this salad is here to stay.

Ingredients (10)

Salad Ingredients

- 1/2 a 16-ounce bag frozen snap peas
- 1 (14-ounce) can **Gefen Hearts of Palm**, drained and sliced
- 1 (15-oz.) can **baby corn**, drained and sliced
- 1 (8–10-ounce) bag shredded romaine lettuce

Dressing Ingredients

- 1/2 cup olive oil
 - 1/4 cup **Kedem White Wine Vinegar**
 - 4 tablespoons sugar
 - 1 teaspoon salt
 - 1 teaspoon **Haddar Dijon Mustard**
 - 1 teaspoon crushed garlic or 1 cube **Gefen Frozen Garlic**
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Start Cooking

Prepare the Salad

1. Whisk the dressing ingredients together in a medium-sized bowl.
2. Add the snap peas, hearts of palm, and baby corn, and marinate overnight in the refrigerator.
3. Toss with shredded romaine lettuce before serving.

Credits