

# 577 Fresh House Salad

Recipe By Rivki Rabinowitz



Cooking and Prep:  15  
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Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Low Fat, Pescetarian,  
Vegan, Vegetarian

Easy to prepare, yet impressive when served, this salad has all the elements for a fresh and crunchy bite. Delicious with either the maple-mustard dressing or my signature citrus-honey dressing.

## Ingredients (23)

### Salad

- 1/3 box arugula
- 1/3 cup edamame
- 1 grapefruit, supremed
- 1 orange, supremed
- 1 endive, sliced thinly into spears
- 1 watermelon radish, sliced thinly as possible (use a mandolin if you have)

- 1 small daikon radish, sliced thinly as above (use 4 regular radishes if you don't have daikon)
  - 3/4 cup snap peas, ends trimmed, diced if you want
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## Toppers

- 2 tablespoons chopped pistachios
  - 2 teaspoons chia seeds
  - 3 stems mint, finely chopped
  - 2 stems dill, finely chopped
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## Maple-Mustard Dressing

- 1 teaspoon mustard
  - 2 tablespoons **Gefen Maple Syrup**
  - 1 tablespoon lemon juice
  - 3 tablespoons vinegar (use a red wine vinegar like **Kedem Red Wine Vinegar** if you can)
  - 1/4 cup oil
  - salt
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## Classic 577 House Dressing

- 1 tablespoon **Gefen Honey**
  - 2 tablespoons freshly squeezed orange juice
  - 1 tablespoon (**Kedem White Wine**) vinegar or lemon juice
  - 1/8 cup oil
  - 1/4 teaspoon **Tuscanini Sea Salt**, or to taste
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## Start Cooking

### For the Salad

1. I adore using wide and flat bowls for salads. They look pretty and are easy to grab from. So,

lay your greens in the bowl.

2. Add snap peas and radishes. Follow the tucking method- tuck some in for a peekaboo effect, have some showing fully. Create a loose, natural look.
3. Arrange the endive carelessly, and place your citrus carefully.
4. Top with edamame, nuts, chia, and herbs
5. Dress.