

Rice and Slaw Salad with Sweet Roasted Garlic Dressing

Recipe By Victoria Dwek



Cooking and Prep:  35
m

Serves:  4

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Ingredients (13)

Salad

- 6 garlic cloves, unpeeled
- 1/2 tablespoon **Bartenura Olive Oil**
- 1/4 teaspoon salt
- 1 (8-ounce) bag Romaine lettuce
- 1/2 cup rice, cooked

1/2 cup shredded cabbage or prepared coleslaw

1/2 cup croutons

1 cucumber, peeled and sliced

Dressing

1/2 cup Gefen Mayonnaise

2 tablespoons water

2 tablespoons vinegar

1 teaspoon salt

2 teaspoons sugar

Start Cooking

Prepare the Salad

1. Preheat oven to 350 degrees Fahrenheit. Toss unpeeled garlic cloves with olive oil and salt. Wrap in a piece of aluminum foil. Bake until tender and soft, about 20-25 minutes. Remove from oven and let cool.
2. In a large bowl, combine lettuce, rice, cabbage, croutons, and cucumber.
3. In a small bowl, whisk together mayonnaise, water, vinegar, salt, and sugar. Squeeze the skin of each garlic clove so the pulp oozes out. Whisk into the dressing until smooth. Pour the dressing over the salad. Toss and serve.