

Fruity Lettuce Salad

Recipe By Leah Barzel



Cooking and Prep:  10
m

Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover, Tu-Bishvat

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

Source: Family Table by Mishpacha Magazine

A gorgeous festive salad, perfect either as an appetizer or the end of an elegant meal. Don't make substitutions for any of the ingredients, as each one enhances the total effect, providing a unique blend of flavors.

Ingredients (8)

Main ingredients

- 1 head lettuce, seperated into leaves
- 1 mango, peel on, cut up
- 2 nectarines, diced

10 pecans, coarsely chopped

15 cherries (or 1/2 cup [Gefen Sweetened Dried Cranberries](#))

Dressing

3 tablespoons unsweetened apple juice concentrate

2 tablespoons water

4 tablespoons fresh lemon juice

Start Cooking

Prepare the Salad

1. Arrange lettuce leaves on a platter. Scatter mango and nectarines on top. Sprinkle with pecans and cherries.
2. Mix all dressing ingredients well. Pour over salad approximately 10 minutes before serving.

Note:

Undressed salad can be refrigerated for up to one day.

Tip:

Best when served at room temperature.

Credits

Photography: Daniel Lailah

Styling: Amit Farber