

Tri-Layered Crispy Salad

Recipe By *Dining In*



Cooking and Prep:  15
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Serves:  12

Contains:  

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free

Source: Dining In

Quick, crispy, and crunchy. Unlike some salads, this one goes well with Chinese food.

Ingredients (10)

Salad

- 8 ounces cabbage, shredded
- 8 ounces bagged lettuce mix
- 4 carrots, thinly sliced
- 4 ounces slivered almonds, toasted
- handful of sesame seeds, toasted
- handful of **Gefen Fine Chow Mein Noodles**

Dressing

- 2 tablespoons brown sugar
 - 3 tablespoons vinegar (use gluten-free if needed)
 - 2–3 tablespoons oil
 - heaping 1/4 teaspoon salt
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Start Cooking

Prepare the Salad

1. In a large trifle bowl, layer the cabbage, lettuce, and carrots.
2. Mix dressing ingredients in a separate bowl and pour over salad. Top with nuts, sesame seeds, and chow mein noodles.

Credits

Photography and Styling by Chavi Feldman

Food Prep by Chaya Ruchie Schwartz