

# Dried Fruit Salad with Balsamic Dressing

Recipe By Whisk Staff



Cooking and Prep:  10  
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Serves:  10

Contains: 

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Tu-Bishvat

**Diet:** Vegan, Gluten Free,

Vegetarian, Pescetarian

**Source:** Whisk by Ami

Magazine

A sweet and unique fruit salad. Paired with a tangy vinaigrette dressing, it's perfect for Tu Bishvat.

## Ingredients (11)

### Salad

- 6 cups mesclun greens
- 10 strawberries, thinly sliced
- 1/2 cup dried mango, chopped
- 1/2 cup dried blueberries

1/4 cup Gefen Sweetened Dried Cranberries

1 medium red onion, diced

8 ounces glazed pecans, crushed

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### Balsamic Dressing

1 packet Italian dressing mix

1/2 cup Tuscanini Balsamic Vinegar

1/4 cup sugar

1/2 cup Gefen Olive Oil

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## Start Cooking

### Prepare the Salad

1. In a medium-sized bowl, combine all salad ingredients and gently toss.
2. In a cruet or Ziploc bag, combine all dressing ingredients and mix thoroughly. Add dressing right before serving.

### Variation:

Serving Option: To serve individually, mound a scoop of greens and onion on individual plates or in martini glasses. Sprinkle remaining ingredients over greens and drizzle with dressing.