

Royal Salad with Light Vinaigrette

Recipe By Rivky Kleiman



Cooking and Prep:  10
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Serves:  6

Contains:  

Preference: Dairy

An exotic blend of color and flavor fit for royalty.

Difficulty: Easy

Occasion: Chanukah

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

Ingredients (12)

Main ingredients

- 1 bag of spring mix or mixed greens
- 1 (15-oz) can gourmet tiny beets or **Gefen Beets**, drained
- 5 and 1/2 ounces marinated mozzarella string cheese, cubed
- 4 ounces goat cheese, shredded
- 1/4 cup pine nuts, toasted at 350 degrees Fahrenheit (180 degrees Celsius) for five minutes

Dressing

- 3 tablespoons olive oil
 - 1 tablespoon **Kedem White Wine Vinegar**
 - 1 and 1/2 teaspoons **Gefen Honey**
 - 1 teaspoon **Reine de Dijon Dijon Mustard**
 - 1/2 teaspoon salt
 - 1/4 teaspoon black pepper
 - 1–2 tablespoons fat-free plain Greek yogurt
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Start Cooking

Make the Salad

1. Place all lettuce, gourmet tiny beets, cubed marinated mozzarella, 1/2 of the toasted pine nuts, and 1/2 of the shredded goat cheese in a large salad bowl.
2. In a small bowl, whisk olive oil and vinegar. Add in honey, Dijon mustard, salt, and pepper. Whisk in plain Greek yogurt.
3. Pour dressing over salad, toss, and coat well. Top with reserved pine nuts and remaining goat cheese.

Tip: Use a large cheese grater and just push the goat cheese through to achieve a beautiful shredded look.

Credits

Photography: Lisa Monahan.

Food Styling: Chanie Nayman.