

# Purple Citrus Salad

Recipe By *Brynne Greisman*



Cooking and Prep:  25  
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Serves:  10

No Allergens

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat, Purim,  
Sukkot

**Diet:** Vegetarian, Gluten Free,  
Low Fat, Low Carb

**Source:** Family Table by  
Mishpacha Magazine

I served this recently at my son's Shabbos seuda, for his bar mitzvah aliyah, and everyone thought it was different and very flavorful. Send it to your family and friends for their simchas – it will be very welcome at a Kiddush. Ladies, especially, will appreciate having a salad to munch on and not go overboard on the cake!

## Ingredients (11)

### Main ingredients

- 1 package (4-5 cups) shredded purple cabbage
- 1-2 celery stalks, thinly sliced
- 1 large orange, peeled and cut into bite size pieces
- 3 scallions, thinly sliced

- 5 tablespoons orange juice
  - 1 and 1/2 tablespoons oil
  - 2 tablespoons brown sugar, or **Gefen Honey**
  - 1 and 1/2 teaspoons poppy seeds
  - 1 and 1/2 teaspoons mustard
  - 3/4 teaspoon salt
  - dash black pepper
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## Start Cooking

### Prepare Salad

1. In a large bowl, combine the cabbage, celery, orange and scallions.
2. In a small bowl, whisk together the remaining ingredients.
3. Pour over salad just prior to serving and toss to coat.
4. Adjust seasoning if desired.

### Credits

Photography: Daniel Lailah

Styling: Michal Leibowitz