

# Artichoke Portabella Salad

Recipe By Rivky Kleiman



family table

Mishpacha

Cooking and Prep:  25  
m

Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Vegan,

Gluten Free

Source: Family Table by

Mishpacha Magazine

I am always searching for new salad recipes, since my family knows how to enjoy a good salad. Over summer vacation I got this recipe from a friend who is famous for her salads. I hope you enjoy it as much as my family did. Thank you, Leah M.

## Ingredients (13)

### Main ingredients

- 1 can artichoke hearts, sliced
- 6 ounces (170 grams) portabella mushroom caps, sliced
- Gefen Olive Oil, for drizzling
- 1 bag of baby spinach or greens of your choice

1 sliced red onion

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## Dressing

2 cloves garlic, crushed, or 2 cubes **Gefen Frozen Garlic**

2 teaspoons brown sugar

2 heaping tablespoons sugar

1/2 teaspoon salt

1/8 teaspoon pepper

1/4 cup **Gefen Olive Oil**

1/4 cup **Kedem Red Wine Vinegar**

1/4 cup **Bartenura Balsamic Vinegar**

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## Start Cooking

### Make the Salad

1. Preheat oven to 450 degrees Fahrenheit (230 degrees Celsius). Place artichoke hearts and portabella mushrooms in a 9x13-inch (23x33-cm) pan. Drizzle with olive oil and cook for 10–15 minutes, turning once midway through cooking. Allow to cool.
2. In a large bowl, combine baby spinach, red onion, and broiled vegetables. Combine dressing ingredients in a blender or by hand and pour over salad. Toss to combine.

### Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.