



CHAROSET SALAD

Ingredients

Candied Almonds

- 1 cup blanched, sliced almonds
- 1/2 cup sugar
- 1/2 teaspoon cinamon

Dressing

- 1/2 cup cream Magala or sweet red wine
- 1/2 cup balsamic vinegar
- 3/4 cup oil
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 pinch cayenne pepper

Salad

- 5-6 ounces baby spinach or choice of lettuce
- 3 Granny Smith apples, with peel, diced
- 8 dried dates, pitted and diced

Directions:

Line a baking sheet with parchment paper; set aside.

Heat a frying pan over medium heat. Add almonds, sugar, and cinnamon; cook for approximately five minutes, stirring frequently, until the sugar is dissolved — do not overcook or sugar will burn.

Spread the nuts in a single layer on prepared baking pan; set aside to cool.

Nuts can be stored in an airtight container at room temperature for about a week.

Dressing:

Combine all dressing ingredients in a container; cover tightly and shake to combine. Dressing can be prepared ahead and stored in the fridge for about a week.

Salad:

Add spinach, apples, dates, and candied almonds to a large bowl. Just before serving, drizzle with desired amount of dressing (you will have extra); toss to combine.

From JoyOfKosher.com



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