

Everyday Kosher Cooking

Mixed Greens Salad

With Balsamic Vinegar Dressing (Parve)

Ingredients:

- 1 Head of Romaine Lettuce
- 1 Red Leaf Lettuce
- 1 Iceberg Lettuce
- 1 Pint of Grape Tomatoes, Cut into Chunks
- 1/2 Jicama, Peeled and Sliced
- 3 Firm Kirby Cucumbers, Peeled and Sliced
- 2 Large Carrots, Peeled And Diced
- 1 Yellow Pepper, Diced
- 12 oz. (Usually 1 Bag) of Edamame
- 1 1/2 Tbsp. Balsamic Vinegar
- 1 1/2 Tbsp. Olive Oil
- 3/4 Tbsp. Lemon Juice, Freshly Squeezed
- 2 Tbsp. Sugar
- 1/2 Tbsp. Salt



Directions:

Cut lettuce into bite size consistent pieces and place all in a large salad bowl.
Layer with tomato, jicama, cucumbers, carrots, and yellow pepper.
Mix lemon juice, olive oil, vinegar, with sugar and salt.
Pour over salad.
Top with edamame.
Mix and serve.



Recipe By Chef Nechama Katz