



## ROSH HASHANAH RECIPES

# Rosh Hashanah Kale Salad

*Pareve, Serves 8*

### Ingredients

2 bunches curly kale	$\frac{3}{4}$ c dates, pitted and coarsely chopped
Juice of 1 lemon	Pomegranate seeds
Large pinch salt	Optional: toasted pine nuts (or other nut)
1 granny smith apple, cut into bite-sized slices	

### Instructions

1. Prepare miso vinaigrette (recipe below) and set aside.
2. Wash kale very well and strip the greens off the ribs. Tear or chop into bite-sized pieces and coat with lemon juice and salt. Massage greens for about 3 minutes. Rinse again and drain. (This can also be done up to a day in advance of serving.)
3. Add dates and most of the apple slices and dress with miso vinaigrette.
4. Arrange on serving platter and top with remaining apple, pomegranate seeds and pine nuts (or whatever nut you are using).

### Miso Vinaigrette

*Yields  $\frac{3}{4}$  cup*

### Ingredients

$\frac{1}{2}$ shallot, chopped fine	1 T olive oil
$\frac{1}{4}$ c orange juice	2 tsp honey
2 T miso	
1 T white wine vinegar	

### Instructions

Whisk together all ingredients. Can be made in advance and chilled.



*All recipes provided by Chef Melinda McNeil of the East Valley JCC's Challah Factory.*