



ROSH HASHANAH RECIPES

Pear and Hazelnut Salad

Pareve, Serves 6-8

Ingredients

1/2 lbs salad greens of choice (frisée, arugula, spring mix, etc.)
1 c uncooked farro or other grain
3 pears
1 c toasted hazelnuts
3/4 c dried cherries or cranberries, plus extra for garnish

Dressing

1/2 shallot, thinly sliced
1/4 c orange juice
1 T balsamic or white wine vinegar
1 T olive oil
1 tsp dijon mustard
2 tsp honey

Instructions

1. Cook grain according to package directions and cool.
2. Blend dressing ingredients either with a whisk or blender.
3. Cut pears into thin slices, then in bite-sized pieces. Add dried fruit to the greens and dress with the amount of dressing desired.
4. Arrange on a platter or in a large bowl in layers: greens, grains and pears, then hazelnuts. Top with extra dried fruit for garnish.



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