



ROSH HASHANAH RECIPES

Spinach Salad

Pareve, Serves 6-8

Ingredients

1 # good quality frozen spinach, thawed
and pressed dry
1 bunch cilantro
1 small clove garlic
3/4 c walnuts, split in half
3/4 c golden raisins

1 T olive oil
1 T orange juice
1/8 tsp salt

Pomegranate seeds, extra walnuts and
raisins for garnish

Instructions

1. Combine in a food processor: spinach, cilantro (most of the stems removed), garlic clove, and half of the walnuts.
2. Pulse until the mixture is well blended but there is still some texture. Add remaining walnuts and pulse again a few times. Remove from processor.
3. Add raisins, olive oil, orange juice and salt and toss to coat well.
4. Check for seasoning and adjust as needed. Salad can be made ahead, but serve at room temperature.



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