



## **Green Salad with Rustic Garlic Croutons**

Serves 6 / Pareve

### Croutons:

Several slices of loaf leftover challah (or other bread), cubed  
olive oil  
garlic powder  
kosher salt  
freshly ground black pepper

### Dressing:

1 clove garlic, minced  
1/4 cup fresh lime juice  
1/4 cup olive oil  
1/2 cup light olive oil  
salt and freshly ground black pepper to taste

### Salad:

6 cups mixed salad greens (e.g. arugula, spinach, mesclun)  
3/4 cup thinly sliced radish  
1 kirby cucumber, peeled and chopped  
1 avocado, peeled and chopped

1. Make croutons: Preheat oven to 350 degrees. Put bread cubes on a baking sheet. Drizzle with olive oil and sprinkle with garlic powder, salt and pepper to taste. Bake, stirring occasionally, until dry and starting to brown, 10-15 minutes. Remove from oven and let cool.
2. Meanwhile, make dressing: combine all ingredients in a sealable container with a tight-fitting lid. Cover and shake vigorously until well combined, about 30 seconds.
3. Combine greens, radish, cucumber and avocado in a large bowl. Add dressing to taste and toss gently to combine. Serve salad topped with garlic croutons.

*Hazon generously thanks Leah Koenig for creating and developing this recipe.*