



Smoked Salmon and Beet Salad

with Haroset & Horseradish Dressing



20-30min



2 Servings

While this delightful main course salad may not be totally kosher, it does hit most of the traditional Passover elements—haroset (apple, walnut, raisin, and wine-vinegar) symbolizing the mortar used by slaves to build the pyramids, and horseradish and arugula, symbolizing the bitterness of slavery, as well as two heavy hitters of classic Jewish cuisine: beets and smoked salmon. So open the door...

What we send

- white wine vinegar
- baby arugula
- chioggia beets
- golden raisins
- granny smith apple

What you need

- coarse salt
- freshly ground pepper

Tools

- baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

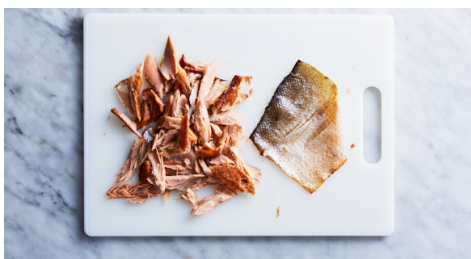
Nutrition per serving

Energy 804.0kcal, Fat 50.5g, Proteins 51.8g, Carbs 33.2g



1. Roast beets

Preheat oven to 425°F. Peel and quarter **beets**; slice ¼-inch thick. Tear a 12-inch sheet of foil and set beets in center. Drizzle with 1 teaspoon **oil** and season with **salt** and **pepper**. Fold up foil, closing tightly, and place on a baking sheet. Roast until tender, 20-25 minutes. Transfer packet to a plate, carefully open foil and let cool slightly.



4. Flake salmon

Unwrap **salmon** and remove skin. Break salmon into large flakes, discarding any small bones you may find.



2. Toast walnuts

Add **walnuts** to baking sheet and toast until fragrant and golden, 4-7 minutes. Transfer to a small bowl and toss with ½ teaspoon **oil** and season with salt. When slightly cool, press with fingers to crush lightly.



5. Prep salad

Cut off sides of **apple**, discard the core, and thinly slice apple. Stack the slices and cut into thin matchsticks. In a medium bowl, whisk **remaining vinegar** with 2 tablespoons **oil** and season with **salt** and **pepper**. Add **salmon**, **apple**, **arugula**, **raisins**, and **most of walnuts** (reserve some for garnish), and toss to combine.



3. Make horseradish dressing

In a small bowl, whisk **sour cream**, **horseradish**, **1 tablespoon of the vinegar**, and season with **salt** and **pepper**. Whisk in 1-2 teaspoons **water** to loosen.



6. Serve

Spread **half of horseradish dressing** onto 2 plates and top with **beets**. Top with **salad**. Drizzle **remaining horseradish dressing** on top and sprinkle with **remaining walnuts**. Enjoy!