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Star Sukkot Salad

By Natasha Nadel

Serves 8-10

Ingredients

4 cups arugula

1 large beet, baked and cooled, or 1 jar or can of beets, sliced or cut into fun shapes

1 Asian pear, diced or cut into fun shapes

½ to 1 cup pecans

14 to 1/2 cup pomegranate seeds



Directions

Cover bottom of your serving bowl with greens. Cut your beets and Asian pear. You can buy beets cut into matchsticks, disks or little baby balls. You can also use a fresh baked beet. I suggest cutting them into fun shapes using fruit and veggie cutters. You can make stars and hearts or fall shapes like apples and pumpkins. Top greens with the rest of the ingredients. Use salad dressing of your choice. I used a homemade lemon garlic vinaigrette.

BeTeavon and ENJOY!



Natasha Nadel is a journalist, mom, and the author of "The Healthy Mama's Guide to feeding your family well - simply and sanely," and "The Healthy Family, Healthy You Cookbook." You can find her with her family in Maryland and at The Healthy Family, Healthy You Cookbook.

More recipes by Natasha:



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When #terror comes to your neighborhood, Jonathan Feldstein auntaina haw his fear turned into

