

PARASHA RECIPES

PARASHAT KEDOSHIM

פרשת קדושים

WE TOOK THE QUOTE:

”והבדלתם בין הבהמה קדושה לטמאה ובין העוף הטמא לטהור”.

“YOU NEED TO IDENTIFY THE DIFFERENCE BETWEEN THE HOLY BEAST AND THE IMPURE, BETWEEN THE IMPURE BIRDS AND THE HOLY ONES.” WE CHOSE TO PUT A HIGHLIGHT ON TO TELL THEM APART. THE RECIPE IS STRAWBERRIES AND CHICKEN SALAD. THIS SALAD IS FULL OF GOOD DELICIOUS THINGS, LET’S SEE IF WHEN YOU EAT IT YOU WILL BE ABLE TO TELL APART THE INGREDIENTS AND DICTATE THEM ALL (THE COOK IS NOT ALLOWED TO PLAY).

STRAWBERRIES AND CHICKEN SALAD

- 500 GR OF ROASTED, SKINLESS, CHICKEN, CUT INTO CUBES OR SHREDDED
- 500 GR OF FRESH, WASHED STRAWBERRIES CUT TO QUARTERS
- 1/3 CUP OF FRESH PARSLEY LEAVES, CHOPPED
- 1/3 CUP OF FRESH CORIANDER LEAVES, CHOPPED
- 1/2 RED ONION CUT INTO LITTLE CUBES
- 2 TABLESPOONS OF RAISINS
- 1 TABLESPOON OF GOLDEN SESAME SEEDS
- 2 TABLESPOONS OF OLIVE OIL
- 2 TABLESPOONS OF BALSAMIC VINEGAR
- 1/2 TEASPOON OF PAPRIKA
- 1/8 TEASPOON OF SALT
- 1/8 TEASPOON OF BLACK PEPPER

IN A BIG BOWL MIX THE CHICKEN, STRAWBERRY, PARSLEY, CORIANDER, ONION AND RAISINS. IN A DIFFERENT DISH MIX THE SESAME SEEDS , OLIVE OIL, BALSAMIC AND THE SPICES. POUR THE DRESSING OVER THE SALAD AND MIX WELL SO SALAD IS WELL-COATED. COVER AND STORE IN THE FRIDGE FOR AN HOUR BEFORE YOU SERVE.

BON APPETIT- בתאבון!