

Jarjeer Salad Dressed with Green Olive Tapenade



Jarjeer (arugula) is one of the most popular greens in Palestine, abundant in wintertime. It has a strong taste, but delicious and very healthy! Try our very-easy-to-prepare salad recipe with Jarjeer and Canaan's yummy olive tapenade, and overwhelm your guests or family with a crispy, tangy, delicious salad!

Ingredients:

- 2 bunches of baby mixed greens/arugula
- 1 bunch of scallions (or green onions), sliced thin slivers
- 1 tomatoe, diced (optional)
- 2 tblsp of Canaan's Nabali [Green Olive Tapenade](#)
- 1 tblsp of Canaan's [Nabali, extra virgin olive oil](#)
- 1/2 a lemon squeezed

Preparation:

- Wash and dry all greens.
- Arrange leaves on a large plate and layer with sliced onions, and tomatoes (if used).
- Whisk together olive oil, lemon juice, and olive tapenade; mix well.
- Serve and Enjoy!

"Sahha ow Afyeh": Bon Appetit!