

Orange & Almond Spring Green Salad

By Avie Rosacci

Yields 4 servings

Ingredients:

Salad:

¼ cup sliced almonds

6 oz. spring greens

2 juicy oranges

2 oz. goat cheese, crumbled

¼ cup roughly chopped radishes

Dressing:

¼ cup extra-virgin olive oil

2 Tbsp. cider vinegar

1½ Tbsp. fresh squeezed lemon juice

1½ Tbsp. fresh squeezed orange juice

1½ tsp. local honey

¼ tsp. kosher salt

⅛ tsp. ground cinnamon

Instructions:

Grab a small skillet, toss in almonds and toast over medium heat until just fragrant and mildly golden on the edges. Stir frequently to prevent burning, this should take less than 5 minutes. Transfer to a plate and allow to cool completely.

Peel one orange and slice in thin slices and save 4 half-moon slices to use as garnish. Now break the remainder of the orange into bits and set aside. Chop radish and set aside.

Combine all dressing ingredients in a small bowl and whisk.

Place greens in individual serving bowls and top with oranges, almonds, goat cheese and radishes. Top with dressing and toss. (For best presentation, reserve a little goat cheese and almonds to embellish the top of the salad and finish off with the half-moon orange).

Nutrition estimate per serving:

Calories: 259 kcals - Protein: 5.9 grams - Carbohydrate: 15.7 grams - Fat: 20.4 grams



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