



Blood Orange Salad

SERVES 6

INGREDIENTS

Dressing:

1/2 teaspoon finely grated blood orange zest
1/3 cup freshly squeezed blood orange juice (from 2 to 3 medium oranges)
2 tablespoons finely chopped shallots
1 teaspoons whole-grain mustard
kosher salt
freshly ground black pepper
3 tablespoons of honey (optional)
2/3 cup olive oil (Cervasi recommended)

Salad:

5 cups mixed greens or butter lettuce
4 oz gorgonzola cheese
4 blood oranges peeled and sliced

Candied walnuts:

1 cup walnut halves/pieces
1/4 cup white, granulated sugar
1 tablespoon unsalted butter

METHOD

The Dressing:

Place all of the dressing ingredients except the oil in a medium bowl and whisk to combine. While whisking continuously, add the oil in a slow, steady stream until it's fully incorporated. Season with salt and pepper to taste. Refrigerate in a container with a tightfitting lid for up to 4 days.

Candied Walnuts:

Heat a medium, non-stick skillet over medium heat, add 1 cup walnuts, 1/4 cup granulated sugar and 1 tablespoon butter.



LAUREN'S QUICK TIPS

- Use regular oranges if Blood Oranges aren't in season.
- Try subbing goat cheese for the gorgonzola
- Peel and slice the oranges the day before for easy entertaining.
- Here is a quick video on how to peel and slice the oranges:
<https://www.youtube.com/watch?v=UB0fbPgcy-M>

Heat over medium heat for 5 minutes, stirring frequently so it doesn't burn (especially towards the end). When the sugar mixture starts melting, stir constantly until all sugar is melted and nuts are coated. Transfer immediately onto a sheet of parchment paper and separate the nuts right away. Using two spatulas will make this task go faster.

Salad:

Place baby greens and gorgonzola in a large salad bowl and toss with just enough dressing to coat. Dress lightly. Divide greens on 6 individual salad plates and top with oranges and sprinkle with candied nuts. Drizzle with a little more vinaigrette and serve immediately.