

Mixed Spring Salad with Kumquats and Citrus Dressing

Servings: 4-6
Prep Time: 10minutes
Storage: 2-3 days in refrigerator
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Ingredients

1 cup Mixed greens
2 cups fresh arugula
2 Belgian endive leaves, sliced (about ½ cup)
2 cups frisée leaves
2 cups kumquats, sliced, seeds removed optional
½ cup toasted salted pistachios or nuts of your choice, optional
4 oz shaved Romano, feta or goat cheese, optional

Dressing

½ cup olive oil
3 TBSP sherry vinegar
3 TBSP fresh orange juice
1 TBSP shallot or sweet onion
1 clove garlic, minced
Pinch salt and pepper

Whisk together olive oil, sherry vinegar, orange juice, shallot, garlic salt and pepper.

To serve, divide salad evenly among plates; drizzle with vinaigrette. Garnish with pistachios and cheese.

Adapted *recipe*

CC's S.O.U.L. Food
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