Mixed Spring Salad with Kumquats and Citrus Dressing

Servings: 4-6  
Prep Time: 10 minutes  
Storage: 2-3 days in refrigerator  
Author: Chef Chandra, Cooking with Chef Chandra

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  
Chef Chandra’s Seasonal/Sustainable, Organic, Unprocessed, and Local Food  
925.395.4185  
info@ccsoulfood.com