

BLOOD ORANGE-FENNEL SALAD WITH CITRUS VINAIGRETTE

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KITCHEN

The combination of blood oranges and fennel offer a refreshing burst of sunshine in winter in this light and flavorful salad! Choose any mixed greens you enjoy and feel free to substitute almonds, walnuts or hazelnuts for the pistachios.

To make the blood orange “supremes”, check out this instruction guide from marthastewart.com - [How to Supreme Citrus Fruit](#). Once the oranges are sectioned, squeeze the juice from the remaining membranes into a small bowl to use in the vinaigrette.

Makes: 4 Servings

INGREDIENTS:

For the Vinaigrette:

½ cup extra virgin olive oil

2 tablespoons fresh blood orange juice (squeezed from the sectioned orange membranes)

2 tablespoons white balsamic vinegar

1 teaspoon dry mustard

1 clove garlic, minced or pressed (about ½ teaspoon)

¼ teaspoon dried thyme (or 1 teaspoon fresh)

¼ teaspoon kosher salt

1/8 teaspoon ground black pepper

For the Salad:

10 ounces mixed greens (spinach, curly endive, escarole, other mixed greens)

1 fennel bulb, shaved or thinly sliced

2 blood oranges, peeled, sectioned into “supremes” (squeeze the juice from the membranes for the vinaigrette)

1 avocado, sliced

½ cup pistachios, shelled, roasted

1/2 - 3/4 cup Manchego cheese, shredded or crumbled

DIRECTIONS:

Prepare the Vinaigrette

1. In a small bowl, whisk together all of the vinaigrette ingredients until fully combined and emulsified.
2. Set aside to allow flavors to blend for at least 15 minutes.
3. Use immediately or store in a tightly sealed container for up to 2 weeks.

Assemble the Salad

1. In a large mixing bowl, place the mixed greens. Drizzle with a small amount of the vinaigrette and toss to lightly coat. Add more vinaigrette if needed.
2. On individual salad plates or a large serving platter, arrange a bed of the dressed mixed greens and top with the fennel, avocado slices and orange supremes. Drizzle with an additional small amount of the vinaigrette.
3. Garnish each plate with the pistachio nuts and cheese. Serve.