



Orange Ginger Vinaigrette over Salad Greens

Recipe By: Becky L.

Preparation time: 10 minutes

Cook time: N/A

Serves: varies

Ingredients - Vinaigrette

- 1/4 Cup Ginger White Balsamic Vinegar
- 1/2 Cup Orange Extra Virgin Olive Oil
- 1 clove garlic, finely chopped
- 1 zest of orange
- 2 Tbsp freshly squeezed orange juice
- 2 tsp honey
- 1/2 tsp Kosher Salt
- 1/4 tsp freshly ground pepper
- 6 small baguettes, halved and lightly toasted
- Tomato slices
- Cucumber slices – Drizzled with Golden Balsamic Vinegar or Sherry Vinegar

Ingredients - Salad Greens

- 1 bag of salad greens
- 1/2 bag of baby spinach
- 2 oranges, peeled and sliced
- 1/2 Cup Kalamata Olives, sliced
- 4 oz Feta Cheese, crumbled

Directions - Vinaigrette

1. Using a whisk, mix together the Ginger Vinegar, garlic, zest, orange juice, and honey in a medium bowl. Next, slowly add the Orange Oil to the mixture until emulsified. Add salt and pepper to taste.

Directions - Salad Greens

1. Using a *very* sharp paring knife, remove the peel and white pith from the oranges. Cut between the membranes of the orange segments.
2. Next, mix together the salad greens, baby spinach, orange segments, sliced olives, and crumbled feta cheese in a large bowl.
3. Drizzle half of the vinaigrette over salad and toss lightly. Add more if desired. Plate and serve.