



Sustainable Solano
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

Moroccan Orange Salad with Walnuts, Goat Cheese & Citrus Vinaigrette

2-3 large oranges/blood oranges, or equivalent
About 1 T. honey
½ t. cinnamon
½ lb. mixed greens (spinach, romaine, mesclun, endive, radicchio, etc.)
1 small fennel bulb, thinly sliced (optional)
½ c. thinly-sliced red onion
1 c. walnut halves
4-5 T. extra virgin olive oil, or to taste
Salt & Pepper, to taste
6 oz. Goat cheese
Microgreens as garnish (optional)

Peel and section oranges (supreme method) or cut peel away and slice into rounds then half-moons. Place segments in a medium bowl. Squeeze any remaining orange juice out of membranes and peelings. Drizzle the honey and sprinkle the cinnamon over the oranges. Cover and let sit at room temp at least 30, and up to 60 minutes.

Toast the walnuts: place on a dry, ungreased sheet pan and toast in a 350° oven for about 10 minutes until golden (watch them carefully!).

Clean the greens and dry. Combine them in a large salad bowl with sliced red onions and fennel.

Remove orange segments from the bowl, leaving behind any accumulated juices. Whisk the olive oil into the orange-cinnamon juice creating a vinaigrette. Season to taste with salt & pepper.

Toss the greens with dressing and place on salad plates. Top with orange segments, walnuts, goat cheese, microgreens, and serve immediately.

Chef's Note: For more tang in the vinaigrette, you can add a couple drops of Dijon mustard, along with some white balsamic vinegar or champagne vinegar.

Serves 4-6.

Buy local! Get produce for this recipe from small Solano County farms.

Visit <http://sustainablesolano.org/local-food/> for resources and information.