



## ORANGE PECAN SALAD WITH ORANGE-BALSAMIC VINAIGRETTE

Adapted from Jami Boys - An Oregon Cottage ([www.AnOregonCottage.com](http://www.AnOregonCottage.com))

Prep Time: 15 minutes Yield: 4-6 Servings

### INGREDIENTS

#### *For Salad:*

- 4 cups (approximately) of chopped greens like lettuce, spinach, and cabbage
- 1-2 fresh oranges, cut into segments, or 1 can of mandarin oranges
- 1/4 of a sweet onion (optional) sliced thinly and slices cut in half
- about 1/3 c. of roasted, chopped pecans

#### *For Orange-Balsamic Vinaigrette:*

- 2-3 Tbs. juice from squeezed fresh oranges or from canned mandarin oranges
- 1 Tbs. Dijon mustard
- 1-2 Tbs. balsamic vinegar
- about 1/4 c. extra virgin olive oil

### INSTRUCTIONS

1. Place raw pecans on a baking sheet and roast in 250 degree F oven for 5 minutes. Cool and chop coarsely.
2. Make salad by layering greens, onions (optional), orange segments and chopped pecans.
3. Make vinaigrette by combining juice, mustard, vinegar, and olive oil in a jar with a lid and shake well until combined (or use a bowl and whisk well).
4. Pour dressing over salad and serve.

### NOTES

- Add other fresh fruit as desired. Chopped granny smith apples go well with salad flavors.
- The recipe works well with other roasted nuts. If pecans aren't available, try sliced almonds.
- Roasting raw nuts for a few minutes in the oven enhances their flavors.