



Green Salad with Orange, fennel and Asparagus



Ingredients:

3 qt loosely packed tender salad greens
1 lb thick asparagus, ends trimmed
3 medium oranges
1 small bulb fennel, trimmed and sliced thin
½ cup orange olive Oil
⅓ cup fresh chives, finely chopped
2 tbsp chardonnay vinegar
1 ½ tsp brown mustard
½ tsp salt
¼ tsp pepper
⅛ sugar

Directions:

In a small bowl whisk together, vinegar, mustard, sugar, salt and pepper. Gradually whisk in Orange Olive oil, then ass zest. In large sauté pan, bring 1 inch of water to a boil. Add asparagus and simmer until bright green about 1 minute. Drain in rinse in cold water until cool. Thinly slice on a diagonal and transfer to a bowl. Cut and peel and remove white pith from oranges. Working over medium bowl cut between membranes to release segment. . Add segment and any juice in medium bowl to large bowl with asparagus, squeeze juice from membranes into dressing whisk to combine. Add fennel and then salad greens to large bowl. Drizzle with dressing and toss. Add chives on top. Serve immediately.



Vinaigrette



Oil and vinegar to tap, taste and treasure

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