

BLOOD ORANGE SALAD WITH DATES, POMEGRANATE, PARMESAN, AND ALMONDS

Now here's a good reason to get excited about winter - blood oranges, baby! With their gorgeous sunset colored flesh and raspberry-like citrus notes they pair beautifully with this salad of dates, pomegranate, parmesan and almonds. Make this salad when you need to brighten the coldest of winter days, because as you can see, the finished plate looks like a dazzling ray of sunshine!

Prep time: 15 minutes

Serves 6



To prepare the oranges, remove the stem and blossom ends with a sharp knife. Working from top to bottom, following the shape of the orange, remove the peel and pith. Cut each orange into thin slices.

Toss the arugula with a pinch of salt, a dash of pepper, and just enough vinaigrette to coat.

Serve family style, scattering the arugula on a large platter, or individually using 6 separate plates. Continue with the blood oranges, dates, cheese, nuts, radishes, and pomegranate seeds.

Ingredients:

10 ounces arugula
4 blood oranges, or regular oranges
12 dates, pitted and halved
¼ pound Parmesan, shaved
cup Marcona almonds
4 radishes, thinly sliced
cup pomegranate seeds
Maldon sea salt flakes and freshly ground pepper, to taste
Shallot and mustard vinaigrette