

Mesclun Salad with Blood Oranges and Goat Cheese

Spring Mix	2 pkg
Carrots, julienned	1 cup
Curry Vinaigrette	2 cups
Blood oranges, cut into segments	5
Goat cheese log, sliced ½ inch thick	14 slices
Walnuts, crushed - as needed	

1. Toss greens with Curry Vinaigrette until coated.
2. Lift greens onto plate, allowing excess vinaigrette to drain in to bowl.
3. Top salad with orange segments and goat cheese. Scatter crushed walnuts.

Curry Vinaigrette

Olive oil	1 cup
Curry powder	2 Tbsp
Shallots, minced	¼ cup
Garlic, minced	2 cloves
Cider vinegar	¾ cup
Lemon juice	1 ounce
Honey, to taste	~2 Tbsp
Salt, to taste	1 tsp
Pepper	½ tsp

1. Heat ~ 3 ounces of olive oil over low heat. Add curry, shallots, and garlic. Continue to heat until shallots are translucent. Remove from heat and let cool.
2. Combined flavored oil with the vinegar, lemon juice and honey. Season with salt and pepper to taste. Blend well.