

Orange Garden Salad

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: none

Serves: 6

CChints: This is a refreshing and colorful salad. Save time by peeling and slicing your oranges a day ahead and store in the refrigerator until ready to assemble the salad. Julian sliced basil simply means to stack the leaves on top of each other and roll them up into a long and cut in thin strips across the leaves.



6 large naval oranges, peeled and sliced
10 ounce bag of mixed lettuce greens
1/2 medium red onion, very thinly sliced
8 fresh basil leaves, Julian sliced
Salt and pepper to taste
2 tablespoons extra-virgin olive oil
1 teaspoon balsamic vinegar
1/8 teaspoon sugar or substitute
Optional – 1/2 cup golden raisins for garnish

On a serving platter or on 6 individual plates, lay the salad greens on the plate(s). Top with the orange slices, red onion and basil. Sprinkle lightly with salt and pepper. Whisk the oil, vinegar and sugar together and drizzle over the salad. Sprinkle with raisins if desired and serve.

This salad is a great match for grilled meats, chicken and fish.