



Family and Friends Shared Recipes



Orange, Walnut, Gorgonzola Salad with
Mixed Greens and Fresh Citrus Vinaigrette
(Offered by Kathleen from Mount Dora)

- ¾ cup walnut halves
- 10 oz mixed salad greens with arugala
- 2 large navel oranges, peeled and sectioned
- ½ cup sliced red onion
- ¼ cup olive oil
- ¼ cup vegetable oil
- 6 cup fresh orange juice
- ¼ cup sugar
- 2 Tbs balsamic vinegar
- 2 tsp Dijon mustard
- ¼ tsp dried oregano
- ¼ tsp fresh ground black pepper
- ¼ cup crumbled Gorgonzola cheese (I used Danish blue)

Place the walnuts in a skillet over medium heat. Cook 5 minutes, stirring constantly, until lightly browned.

In a large bowl, toss the toasted walnuts, salad green, oranges and red onion.

In a large jar with a lid, mix the olive oil, vegetable oil, orange juice, sugar, vinegar, mustard, oregano and pepper. Seal jar and shake to mix.

Divide salad greens mixture into individual servings. To serve, sprinkle Gorgonzola cheese, drizzle the dressing mixture.