

# Orange Salad

**Season:** Winter

**Serves:** 8 or 20 tastes

**Fresh from the garden:** oranges, spinach, radish sprouts

<b>Equipment:</b> chopping board kitchen knife mezza luna serving plate jar with lid measuring spoons scissors	<b>Ingredients:</b> <b>For the salad</b> 2 oranges peeled and chopped. 4 large spinach leaves washed and chopped. 2 snips of radish micro greens. 3 pansies.  <b>For the dressing</b> Juice of ½ an orange 1 tablespoon cider vinegar 2 tablespoons olive oil 1 teaspoon Dijon mustard 1 teaspoon honey Pinch of salt Grind of pepper
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## What to do:

### For the salad

1. Peel oranges with a knife or by hand, chop into bite size pieces or slices.
2. Wash and tear or cut spinach.
3. Arrange salad on a plate and sprinkle with micro greens and pansies.

### For the dressing

1. Place all ingredients for salad dressing in a jar.
2. Screw on lid tight and shake until combined.