## ASIAN ORANGE & PEAR SALAD

## **INGREDIENTS**

1 large orange, cut into segments (8-10)

1 cups red bell pepper, minced fresh

1 cup carrots, shredded

2 cups asian pear, cut into thin slices

½ cup edamame, shelled, cooked

1 cup red cabbage, thinly shredded

1 cup cucumber, cut in half, thinly sliced

## Orange Ginger Dressing

1 teaspoon shallots, minced

1 teaspoon orange zest

1/4 cup orange juice, freshly-squeezed

1 teaspoon ginger, finely grated

2 tablespoons rice vinegar

2 teaspoons cilantro, finely chopped

 $\frac{1}{4}$  cup grapeseed oil, or other neutral oil

black pepper, to taste

kosher salt, to taste

## **METHOD**

Step 1

Combine all salad ingredients in a large bowl.

Step 2

Whisk together all dressing ingredients in a medium-sized bowl, except for the oil. Gradually whisk in the oil, until a slightly thickened dressing is achieved.

Step 3

Add the desired amount of dressing to the salad and gently combine. Add more salt and pepper as needed. Enjoy immediately once dressing is added.