

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
¼ cup orange juice, freshly-squeezed
1 teaspoon ginger, finely grated
2 tablespoons rice vinegar
2 teaspoons cilantro, finely chopped
¼ 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.