

# ASIAN ORANGE & PEAR SALAD

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## 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.