



Orange Walnut Gorgonzola and Mixed Greens Salad with Fresh Citrus Vinaigrette

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

A tasty summery salad made with fresh oranges red onions glazed walnuts and Gorgonzola cheese then topped with a homemade citrus vinaigrette Easy and delicious

Ingredients

- - $\frac{3}{4}$ cup walnut halves - 10 ounces mixed salad greens with arugula - 2 large navel oranges
- peeled and sectioned - $\frac{1}{2}$ cup sliced red onion - $\frac{1}{4}$ cup olive oil - $\frac{1}{4}$ cup vegetable oil - ? cup orange juice - $\frac{1}{4}$ cup white sugar - 2 tablespoons balsamic vinegar - 2 teaspoons Dijon mustard - $\frac{1}{4}$ teaspoon dried oregano - $\frac{1}{4}$ teaspoon ground black pepper - $\frac{1}{4}$ cup crumbled Gorgonzola cheese

Instructions

1. Place the walnuts in a skillet over medium heat. Cook 5 minutes
2. stirring constantly
3. until lightly browned. In a large bowl
4. toss the toasted walnuts
5. salad greens
6. oranges
7. and red onion. In a large jar with a lid
8. mix the olive oil
9. vegetable oil
10. orange juice
11. sugar
12. vinegar
13. mustard
14. oregano
15. and pepper. Seal jar
16. and shake to mix. Divide the salad greens mixture into individual servings. To serve
17. sprinkle with Gorgonzola cheese
18. and drizzle with the dressing mixture. Editor's Note: This recipe was scaled down to 4 servings in the December/January 2018 issue of Allrecipes magazine
19. using 1/2 of the red onion
20. walnut halves
21. and dressing listed above.