

ArugulaFig Salad with Creamy Gorgonzola

Savannah · 28/09/2024



Prep Time

6

Difficult

Medium

Servings

6 servings

Description

This easy lowcarb fig salad with creamy Gorgonzola and peppery arugula is a beautiful and elegant dish thats perfect for a light lunch or a summer salad Makes for easy summer entertaining if you prep everything in advance and assemble just before serving I didnt feel the need to toss this salad as I was afraid of damaging the gorgeous figs

Ingredients

- - ¼ cup extra-virgin olive oil - 2 tablespoons lemon juice - 1 tablespoon orange blossom water
- or more to taste - 1 tablespoon orange juice - 1 teaspoon grated orange zest - 4 cups baby arugula - 4 fresh figs
- stemmed and quartered - 3 ounces creamy Gorgonzola cheese
- diced into small cubes - ¼ cup crushed pistachios - sea salt and cracked black pepper to taste

Instructions

1. Combine olive oil
2. lemon juice
3. orange blossom water
4. orange juice
5. and orange zest in a glass jar and shake dressing until emulsified. Arrange arugula on a salad platter
6. place figs on top
7. then top with Gorgonzola cheese and scatter the crushed pistachios over to garnish. Season with salt and pepper. Pour the dressing over the salad and serve immediately. Cook's Note: Whether or not you use 1 or 2 tablespoons of orange blossom water will depend on the strength of your orange blossom water and your preference. Start with 1 tablespoon
8. taste
9. and then add 1/2 tablespoon until you can just taste a hint of orange blossom in your dressing.