

Orange Sesame Arugula Salad

Serve 6-8

12 c arugula with other mixed greens (romaine, raddichio)
¼ red onion, sliced thin
1 ½ c red, seedless grapes
1 rib celery, thinly sliced
1 medium avocado, sliced
2-3 Tbsp toasted sesame seeds

Dressing:

½ tsp dry mustard
¼ tsp salt
½ tsp paprika
1 ½ Tbsp brown sugar
1 tsp minced onion
1 tsp orange zest
Juice from medium orange (approximately ½ c)
¼ c white vinegar
¾ c canola oil with 1 tsp toasted sesame oil

Toss all ingredients together, adding sesame seeds and avocado right before serving

Dressing: Blend all dressing ingredients in food processor, except oil. Add oil slowly while blending to emulsify. Toss with salad and serve

Note: This dressing is wonderful fresh, but does not keep well. So use it up immediately.

