

MIXED GREENS WITH CITRUS GINGER VINAIGRETTE

No cooking required. A show-stopper for barbecues or as a light meal on its own.

VINAIGRETTE

1 Tablespoon fresh ginger, peeled and finely minced

2 garlic cloves, finely minced

2 Tablespoons sesame oil

1 Tablespoon soy sauce

Juice of 1 clementine (about ¼ cup)

1 tablespoon honey

¼ cup avocado or canola oil

SALAD

5 to 6 cups mixed baby greens

2 clementines, peeled and sectioned

¼ each red, yellow and orange bell pepper, stemmed, seeded and sliced

Sliced almonds or peanuts.

Prepare the vinaigrette; place all ingredients in a jar with a tight-fitting lid. Shake until mixture is well blended.

Prepare the Salad: Place the greens on a plate. Arrange the clementine slices and peppers over the top. Sprinkle with nuts. Drizzle with vinaigrette to taste.

Makes four servings.