

Blood Orange, Olive, and Arugula Salad



Serves: 2



Cooking Time: 45



Level: Easy



INGREDIENTS

4 ounces baby arugula
1 blood orange
1 Cara Cara orange
1 ounce hazelnuts
2 ounces goat cheese
5-6 large green olives (such as Castelvetrano or Picholine)
2 tablespoons good quality extra virgin olive oil
1/4 teaspoon fine sea salt
1/8 teaspoon freshly ground black pepper

PREPARATION

1. Wash and dry the arugula, then divide between two dinner plates.
2. Cut the ends off the oranges, then peel them with a sharp knife. Segment each orange over a bowl to catch the juices, then distribute the orange segments between the two plates, reserving any juice.
3. Toast the hazelnuts either in a small skillet or in the microwave oven (1 minute on high, stopping halfway through to shake the plate).
4. Let the nuts cool for a few minutes, then rub them in a clean dish towel to remove as many of the skins as possible. Coarsely chop the nuts and distribute between the two plates.
5. Break the goat cheese into small chunks and distribute between the two plates.
6. Drizzle any remaining orange juice over the arugula, then drizzle 1 tablespoon olive oil over each plate. Sprinkle each one with half of the salt and pepper and serve immediately.