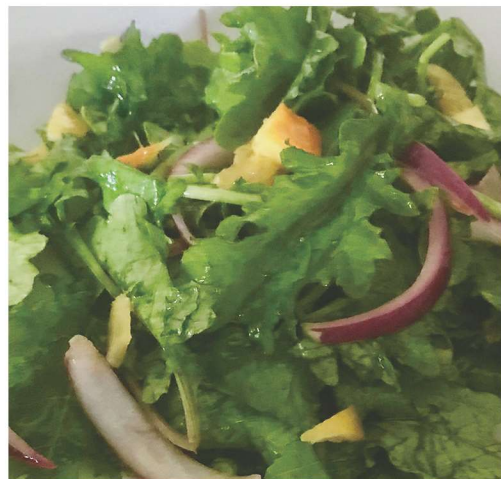


A bit of heat brings the salad alive

SERVES: 4-6
PREP TIME: 15minutes
TOTAL TIME: 15 minutes

INGREDIENTS

- 1 bag 10-12 oz. baby kale
- 1 medium orange, diced into ¼ - ½" pieces, rind on
- ½ small red onion, sliced into ¼" wedges
- 3 Tbsp. pine nuts
- 1 lemon, zest (alternatively peel lemon rind and finely chop)
- 1 lemon, juiced (approximately ¼ cup)
- 1 garlic clove, minced
- 2 Tbsp. GC Napa Valley Natural Jalapeño Olive Oil
- ¼ cup GC Napa Valley Natural Orange Olive Oil
- 2 tsp. GC Napa Valley Natural Culinary Lavender Sugar
- 2 tsp. GC Napa Valley Natural Sage Finishing Sea Salt



TO PREPARE

- Wash and dry baby kale. Place into a serving salad bowl.
- Add diced orange, onion wedges, pine nuts, and lemon zest to the baby kale and toss.
- Prepare dressing: In a blender add lemon juice, garlic, Jalapeño Olive Oil, Orange Olive Oil, Lavender Sugar, and Sage Finishing Sea Salt. Blend until smooth and creamy.
- Toss salad with dressing.

TO SERVE

This salad is an ideal accompaniment to pork - ribs, chops and roasts. The heat from the Jalapeño Olive Oil accents the sweetness of pork meat.

WINE PAIRING

2016 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley
The wine's bright citrus flavors and creamy richness pair well with the citrusy, spicy elements of the salad



SHOPPING LIST

- 1 bag 10-12 oz. baby kale
- 1 medium orange
- 1 small red onion
- 1 oz. pine nuts
- 1 lemon
- 1 garlic head

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