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| **Mixed Green Salad with Oranges, Dried Cranberries and Pecans** |

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| **Makes** | 30 tastes in the classroom | **From the**  **garden:** | Assorted greens, oranges |

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| **Equipment** | **Ingredients** |

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| * Measuring cups and spoons * Non slip mat * Chopping board * 2x cooks knives * Large mixing bowl * Zester * Juicer * 3x Tongs * 3 x serving bowls. | * 1 cup +3 tablespoons orange juice * 6 tablespoons dried cranberries * 3 & ½ tablespoons olive oil * 2 tablespoons white wine vinegar * I tablespoon orange zest * 6-8 cups assorted baby greens * 3 medium oranges, peel and pith removed (segmented) * ½ cup chopped pecans toasted |

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| **What to do** |

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| 1. Bring 1 cup of orange juice to simmer in a small saucepan. Remove from heat. Mix in dried cranberries. Let stand to soften for about 30 minutes. Drain well; discard soaking juice. 2. Whisk oil, vinegar, orange zest and remaining 3 tablespoons of orange juice in a small bowl to blend. Mix in cranberries. Season to taste with salt and pepper. Set aside. 3. Place washed greens in a large bowl and toss with 2/3 of dressing. Divide greens evenly between 3 serving bowls. Serve with prepared orange segments and pecans and remaining dressing. |