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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.
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