

Crunchy Citrus and Goat Cheese Salad

Recipe By *Estee Kafra*



Cooking and Prep:  10
m

Serves:  4

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot, Nine
Days

Diet: Vegetarian, Low Fat,
Low Carb

Source: KosherScoop.com

This is my all-time favorite salad. The creamy goat cheese adds such great flavour and texture, while the granola adds crunch and sweetness. For this picture I used the honey almond goat cheese, and it was a real hit!

Ingredients (8)

Salad

- 2 blood oranges
- 1 head romaine lettuce, cut into bite-size pieces
- 4–5 leaves radicchio, cut into bite-size pieces
- 2 scallions, sliced thinly

4 ounces goat cheese

1/2 cup **Gefen Granola Cereal** or other granola cereal (I used pecan cranberry flavor)

Dressing

1 teaspoon toasted **Gefen Sesame Oil**

1 tablespoon orange juice

Start Cooking

Cut the Oranges

1. With a sharp knife, cut and peel white pith from oranges.
2. To section each orange, hold in a bowl to catch juice, cut in between segments, and then lift them free. Set aside.

Prepare the Salad

1. Combine lettuce, radicchio, and scallions in a bowl.
2. Top with orange segments and slices of the goat cheese, and sprinkle with granola.
3. Combine sesame oil and orange juice and pour over salad right before serving.