

[Stella Cadente](#)

Orange, Watercress, and Endive Salad with an Asian Orange Vinaigrette

Posted by Administrator on March 19, 2012 in [Salads](#)

Serves 6-8

2 large Belgian endive, separated into leaves
4 large seedless oranges, peeled and sliced into rounds
2 bunches watercress, woody stems discarded and rinsed
2 cups cored, finely sliced radicchio
Orange Vinaigrette (recipe follows)

Garnish

Fresh sunflower or dakon sprouts (or bean sprouts if that is all that is available)

Arrange endive, oranges, and watercress attractively on chilled plates. Toss the radicchio with a couple of tablespoons of the vinaigrette and mound in the center. Drizzle additional vinaigrette over the rest of the salad and top with the sprouts.

Asian Orange Vinaigrette

½ cup frozen orange juice concentrate
Zest and juice of one large orange
¼ cup light soy sauce
1/3 cup rice wine vinegar
1 tbsp peeled and minced fresh ginger
1 ½ tsp toasted sesame oil
1/3 cup Stella Cadente Blood Orange Oil
2 tbsp finely chopped green onions
3 tbsp finely chopped cilantro or parsley
salt and freshly ground pepper

Add the first 5 ingredients to a blender and blend until smooth. Add oils and pulse 2 or 3 times to turn a light emulsion. Whisk in onions and cilantro and season to your taste with salt and pepper.

Note: You may not use all the vinaigrette but it will keep up to 5 days covered in the refrigerator and makes an excellent marinade for grilled fish, chicken, or pork.

Recipe from John Ash modified with Stella Cadente oil

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