



Arugula & Spinach Salad with Orange and Fennel

Ingredient List

- Delavignes Valencia Orange Infused Grapeseed Oil
- The Olive Oil Factory's White Balsamic Vinegar
- 8oz Fresh Baby Spinach
- 8oz Fresh Arugula
- 1 Jumbo Navel Orange, peeled and sliced
- Fennel Bulb, Sliced Thinly
- ¼ cup Sliced Almonds
- ¼ cup Chopped Walnuts

Toss together spinach, arugula, and sliced fennel bulb. Place tossed ingredients in your serving dish. Lay sliced orange segments on top of tossed ingredients. Sprinkle chopped walnuts and sliced almonds over the top of the salad. Drizzle with dressing immediately before serving. Yield: Approximately 6 servings, Dressing is as follows:

- ½ Cup Delavignes Valencia Orange Infused Grapeseed Oil.
- ¼ cup The Olive Oil Factory's White Balsamic Vinegar
- ¼ cup orange juice (fresh squeezed juice preferred)
- 1 tbsp. Honey
- ½ packet of The Olive Oil Factory Tuscan Herb Bread Dipper Spices