

# Power Salad with Citrus Vinaigrette

- Prep Time: 10 minutes
- Cook Time: 0 minutes
- Total Time: 10 minutes
- Servings: 10



## Ingredients:

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### Salad:

- 1 cup shredded green cabbage
- 1 cup shredded red cabbage
- 2 cups shredded Brussels sprouts
- 1½ cups shredded carrots
- 2 5-ounce packages Simply Nature Organic Arugula and Spinach mix
- ½ cup Southern Grove Chopped Pecans, toasted
- ½ cup Southern Grove Dried Cherries

### Dressing:

- ¼ cup lemon juice
- 2 tablespoons orange zest
- ¼ cup orange juice

- 1 tablespoon Simply Nature Organic Wildflower Honey
- 1 tablespoon Burman's Dijon Mustard
- 1 tablespoon Simply Nature Organic Apple Cider Vinegar
- ¼ cup Priano Extra Virgin Olive Oil
- ¼ cup Carlini Canola Oil
- Ground Stonemill Sea Salt Grinder, to taste
- Ground Stonemill Peppercorn Grinder, to taste

## Directions:

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1. For the salad: Combine all ingredients in a medium bowl. Reserve.
2. For the dressing: Whisk together lemon juice, orange zest and juice, honey, mustard and vinegar in a medium bowl. Continue whisking and slowly add oils. Season to taste with salt and pepper.
3. Dress salad with desired amount of dressing. Toss until coated.



Recipe Courtesy of:  
ALDI Test Kitchen