

Shaved Rhubarb Salad with Almonds & Cheese

From – *COOKING from the farmers' market*

1 Tbsp fresh orange juice
1 Tbsp white wine vinegar
grated zest of 1 orange
pinch of sugar
salt and freshly ground pepper
½ cup extra-virgin olive oil
1 stalk rhubarb
6 cups lettuces
1/3 cup slivered almonds, toasted
4 oz fresh goat cheese

- In a small bowl, stir together the orange juice, vinegar, orange zest, sugar and a pinch each of salt and pepper.
- Whisking constantly, slowly add the olive oil to make a vinaigrette until well combined.
- Using a mandoline or very sharp knife, shave the rhubarb into paper thin slices.
- Place in a bowl with the lettuces and almonds.
- Add half the vinaigrette and toss to combine. Add more vinaigrette if needed to lightly coat the lettuces.
- Crumble the goat cheese over the top and serve right away.



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