

Cilantro Orange Vinaigrette

Ingredients

- 1 center of orange center
- 2 teaspoons Dijon mustard
- 2 tablespoon champagne vinegar
- 2 tablespoon Orange juice
- 1 small garlic clove, minced
- Salt and freshly ground pepper
- ½ cup extra-virgin olive oil
- ½ cup cilantro

Directions

1. In a blender, combine the orange center, mustard, vinegar, orange juice, garlic salt and pepper puree until smooth. With the machine on, slowly add the olive oil until emulsified.
2. Add in cilantro and blend until just combined.
3. Pour the vinaigrette over the salad until coated.

Store remainder in fridge for up to 5 days.