



St. Valentine's Day Leafy Greens Salad With Tuccioliva or Fuenroble EVOO

Serves 2

Ingredients:

Salad Mix:

Mixed Baby Greens for two servings (best if they include some radicchio)
One Gala apple, cored and cut into 1 cm wide slices
Pomegranate seeds

Dressing:

1/3 cup Tuccioliva or Fuenroble	1/2 tablespoon ground almond (optional)
4 tablespoons orange juice	Additional tablespoon Tuccioliva for lightly sauteeing the apple slices
1 tablespoon maple syrup	1/2 tablespoon orange zest
1/2 tablespoon honey	Sea salt
1 tablespoon raisins soaked in warm water for about 15 minutes	

Method:

1. Cover raisins with warm water for 15 minutes.
2. Meanwhile heat frying pan at medium for several minutes, add 1 tablespoon Tuccioliva extra virgin olive
3. oil and sauté Gala apple slices for several minutes (turning to evenly sauté) until they start to soften yet still rigid.
4. Remove the raisins from the water and dice or grind in a grinder.
5. Combine and whisk Tuccioliva, orange juice, maple syrup and honey.
6. Add the ground or diced raisins, ground almond if included, orange zest and whisk in. Add sea salt to taste.
7. Place salad greens in a bowl, drizzle 1/2 more of dressing over salad greens, toss well and taste reserving enough for step 8. If more dressing is desired, add more according to your preference.
8. Plating: Serve the salad on the plates, arrange half of the apple slices on each plate, sprinkle with the pomegranate seeds, drizzle some of the left-over dressing on top of the apple slices.