

Mix It Up! Gina's Recipe of the Week

with Gina

Summer Chef Salad with Orange Vinaigrette

On hot summer days, I never feel like cooking on a hot stove or oven.

Instead, I mix up a delicious Summer Chef Salad with my own Orange Vinaigrette. Top the salad with your favorite type of deli meat and cheese or leave them out completely. The combination of crisp vegetables and tangy dressing are so refreshing on a warm day.

Enjoy! -Gina



Prep Time: 10 mins | Ready In: 20 mins | Servings: 4-6

Mix It Up...

Add baby greens in a large bowl. Add 1 whole carrot, sliced matchstick thin, 1/2 of a package of sliced grape tomatoes and 1 small sliced red onion.

Layer slices of Swiss cheese, ham and chicken breast and roll from bottom to make a pinwheel. Repeat with the remaining deli meat and cheese. Add the pinwheels to salad.

To make Orange Vinaigrette:

Add 1/4 cup of orange juice, 2 tablespoons of balsamic vinegar, 1 tablespoon of Dijon mustard, 1/4 cup of olive oil, 2 tablespoons of honey, 1/4 teaspoon of ground ginger, 1/4 teaspoon of salt, 1/8 teaspoon of fresh cracked pepper in a small bottle with a lid. Cover and shake well until combined.

Pour over salad and enjoy! This is the perfect summer meal for those hot summer days.

Stop by Foodtown to pick up all of your ingredients to make this delicious salad!

Ingredients

- 1 Pkg. Pre-washed Mixed Baby Greens
- 1 Whole Carrot, sliced matchstick thin
- 1/2 Pkg. Grape Tomatoes, sliced
- 1 Small Red Onion, thinly sliced
- 1/2 Lb. Quality Brand Deli Ham, sliced thin
- 1/2 Lb. Quality Brand Deli Chicken or Turkey Breast, sliced thin
- 1/2 Lb. Quality Brand Deli Swiss Cheese, sliced thin

For Orange Vinaigrette:

- 1/4 Cup Orange Juice
- 2 Tablespoons Balsamic Vinegar
- 1 Tablespoon Dijon Mustard
- 1/4 Cup Olive Oil
- 2 Tablespoons Honey
- 1/4 Teaspoon Ground Ginger
- 1/4 Teaspoon Salt
- 1/8 Teaspoon Fresh Cracked Pepper