



Blue on Bleu

Prep Time: 20 minutes

Servings: 6-8

Ingredients

- 7-8 C spring greens (washed and spun dry)
- 1 pint fresh blueberries
- ½ C crumbled bleu cheese
- ½ C red onion, thinly sliced
- 1 C grape tomatoes, halved
- 1 blood orange, peeled, seeded and sectioned
- ¼ C **Gustare Wild Blueberry Balsamic Vinegar**
- ½ C **Gustare Blood Orange EV Olive Oil**
- sea salt
- freshly ground pepper

Directions

On chilled salad plates or bowls, divide greens, fruit, cheese, onion and tomatoes.

To make the vinaigrette, whisk vinegar, oil, salt and pepper in a small bowl until emulsified. Drizzle over each salad and enjoy!



Note: In lieu of blood oranges, navel oranges work quite nicely.

to taste, to enjoy, to savour

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