



## 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

1 small 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 EVOO**

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*