



Harley Farms Goat Dairy

Spinach Salad with Oranges & Warm Goat Cheese

Difficulty: Easy

Prep Time: 15 minutes

Cook Time: 10 minutes

Yield: 4 (first-course) servings

3 small Navel oranges

6 ounces fresh mild Harley Farms Chevre (preferably in log form)

1/3 cup pecans (1 1/2 ounces), finely chopped

1 teaspoon whole-grain mustard

1 teaspoon white-wine vinegar

1/2 teaspoon kosher salt

Pinch sugar

2 tablespoons extra-virgin olive oil

1 pound spinach, trimmed

1 small red onion, sliced into thin rings

Preheat oven to 350 degrees F.

Cut peel and white pith from oranges with a sharp small knife. Working over a sieve set over a bowl, cut orange sections free from membranes, letting sections drop into sieve. Cut goat cheese into fourths and gently form into a disk. Dip into pecans all over each disk to coat. Bake on a small baking sheet in middle of oven until heated through, about 5 minutes.

Measure out 1 tablespoon orange juice from bowl and whisk together with mustard, vinegar, salt, and sugar in a large bowl. Add oil and whisk until blended. Add spinach, onion, and orange sections to dressing and toss well. Season with pepper. Divide among 4 salad plates and carefully transfer 1 goat-cheese disk to each salad.



Harley Farms Goat Dairy

205 North State Street, P.O. Box 173, Pescadero, CA 94060

Email: ContactUs@HarleyFarms.com

Phone: (650) 879-0480

Fax: (650) 879-9161