

SUMMER SALAD



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Photos: Virgílio Rodrigues
Chef: Fernando Fonseca



10
min



Easy

INGREDIENTS

- 1 pack Florete Gourmet Salad
- 1 orange
- 1 lemon
- ½ small red onion
- 3 Portobello mushrooms
- 1 garlic clove
- 150 ml olive oil
- ½ yellow pepper
- 1 sprig coriander
- 1 spring onion
- 1 tsp Dijon mustard
- 125g cherry tomatoes
- Freshly ground pepper to taste

METHOD

Peel the orange and remove the segments with a knife • Save for later • Finely chop the onion, cut the pepper into little cubes and chop the garlic • Place the salad leaves into a large bowl and mix in the onion, the garlic, the pepper, the orange segments, the cherry tomatoes and the finely sliced spring onion • Season with the dressing made with olive oil, lemon juice, salt, freshly ground pepper and mustard • Decorate with some fresh coriander leaves and serve