TASTE OF STORRS

Orange Chicken Chop Salad



For the Blood Orange Shallot Vinagrette (makes extra)

- ½ teaspoon blood orange zest
- ¾ cup fresh blood orange juice
- 2 Tablespoons fresh lemon juice
- 2 Tablespoons shallot, finely chopped
- 2 teaspoons whole-grain mustard
- 1 teaspoon kosher salt
- ½ teaspoon ground pepper
- ¾ cup vegetable oil

In a small bowl, whisk together all ingredients except for the oil. Slowly whisk in the oil until emulsified.

For the Orange Chopped Salad with Vegan Chicken, serves 1

- 1 oz spring lettuce mix
- 2 oz baby kale
- 2 Tablespoons Mandarin orange slices
- 3 oz vegan chicken strips, such as Gardien
- 3 Tablespoons chickpeas, rinsed

Mix the spring lettuce mix and baby kale together with the chicken strips. Add ¼ cup of the blood orange dressing and toss until coated. Top with the orange sections and chickpeas.