



Global Cuisine with a Conscience
Russell & Heather Thomas, Owners
www.twocookscateringonline.com

SICILIAN ORANGE SALAD

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4 oranges
1 clove garlic
2 tbsp EVOO
3-4 tbsp dry red wine
2 tbsp toasted pine nuts
½ tsp balsamic or red wine vinegar
1 tsp fresh oregano
¼ tsp crushed red pepper flakes
Salt & pepper

Peel & skin oranges, cut segments away from membrane, catch juices in a bowl

Cut garlic in half, rub half inside a glass/ceramic bowl

Place orange segments, juice with remaining ingredients – adding additional oil, wine or vinegar to taste

Let marinate 5-10 minutes before serving (can make up to 1 hour ahead)



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program.
We use fresh, local produce and other ingredients in the food we make.*