



# Orange and Burrata Salad

**SERVES 6**

I love knowing I can get oranges at the market any time of the year. I especially love seeing varieties that are new to me, particularly those that have pink or blood-red fruit inside. This is a salad that looks beautiful on a holiday table, picnic table, or even the breakfast table. Just choose some colorful oranges and cut off all the rind; then slice them and remove the seeds. I line a platter with butter lettuce or little gems, but you can use any greens you like. I add blueberries in the summer and pomegranate seeds in the winter. The dressing is a simple vinaigrette made with fresh orange juice and honey that is good on any fruit salad! Finally, I stuff bits of creamy burrata cheese and a sprinkle of ground sumac which adds a bit of tartness and gorgeous color. Ground sumac is a middle eastern spice that can be found in most international grocery stores, and I use it on all kinds of things like rice, salads, cheese, and fish. You can slice the oranges and make the dressing up to one day before serving, making it a bit easier to assemble whenever you're ready to brighten up any table.

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## INGREDIENTS

### Salad:

4 oranges (use different varieties if available)  
4 cups of lettuce greens (I use butter lettuce)  
6 ounces Burrata cheese  
½ red onion, thinly sliced in slivers  
2/3 cup peeled whole almonds, toasted  
2/3 cup blueberries or pomegranate seeds  
¾ teaspoon ground sumac (optional)  
¾ teaspoon kosher salt

½ cup orange vinaigrette (recipe follows)

### Orange Vinaigrette:

¼ cup fresh orange juice  
2 tablespoons balsamic vinegar  
2 tablespoon honey  
1 clove garlic, finely chopped  
½ cup olive oil  
½ teaspoon kosher salt

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**PROCESS:**

Using a sharp knife, cut the rind off the oranges, including any white pith. Slice oranges into 1/4" slices and remove seeds. Set aside.

Line a large platter with lettuce leaves and top with pieces of burrata cheese. Arrange oranges over cheese and top with onion slices, almonds, and berries. Sprinkle ground sumac (if using) and salt, then drizzle dressing all over and serve.