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SPICED ORANGE SALAD WITH GOAT CHEESE AND GLAZED PECANS

Southern Living – December 2011

- 6 large navel oranges**
- 6 cups watercress**
- ¼ cup canola oil**
- ¼ cup rice wine vinegar**
- 2 tablespoons chopped fresh chives**
- 1 tablespoon light brown sugar**
- 1 tablespoon grated fresh ginger**
- ¼ teaspoon salt**
- ½ cup crumbled goat cheese**
- 1 3.5-oz package roasted-and-glazed pecan pieces**

- Peel oranges, and cut into ¼-inch-thick slices.**
- Arrange watercress on a serving platter; top with orange slices.**
- Whisk together canola oil and next 5 ingredients; drizzle over salad.**
- Sprinkle with goat cheese and pecans**