Shaved Rhubarb Salad with Almonds & Cheese
From – COOKING from the farmers’ market

1 Tbsp fresh orange juice
1 Tbsp white wine vinegar
grated zest of 1 orange
pinch of sugar
salt and freshly ground pepper
½ cup extra-virgin olive oil
1 stalk rhubarb
6 cups lettuces
1/3 cup slivered almonds, toasted
4 oz fresh goat cheese

• In a small bowl, stir together the orange juice, vinegar, orange zest, sugar and a pinch each of salt and pepper.
• Whisking constantly, slowly add the olive oil to make a vinaigrette until well combined.
• Using a mandoline or very sharp knife, shave the rhubarb into paper thin slices.
• Place in a bowl with the lettuces and almonds.
• Add half the vinaigrette and toss to combine. Add more vinaigrette if needed to lightly coat the lettuces.
• Crumble the goat cheese over the top and serve right away.