Orange and Endive Salad with Maple Chipotle Vinaigrette

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http://www.epicurious.com/recipes/food/views/Orange-and-Endive-Salad-with-Maple-Chipotle-Vinaigrette-233965



A pretty and refreshing salad. The dressing has a little punch.

1/4 cup fresh orange juice

2 tablespoons maple syrup, dark type if possible

2 tablespoons extra-virgin olive oil

1 tablespoon Sherry vinegar

1 tablespoon red onion, chopped

1 teaspoon fresh lemon juice

1 teaspoon chopped canned chipotle chile in adobo plus 1 teaspoon adobo sauce

1/2 teaspoon salt

3 whole navel oranges

4 large Belgian endive, ends trimmed

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 5

The smoky vinaigrette (the smoky part comes from the chipotle chile in adobo) is what makes this salad. You probably won't use all the dressing.

1. Whisk together orange juice, syrup, oil, vinegar, onion, lemon juice, chipotle with adobo sauce, and salt in a bowl until combined well.
2. Remove peel and any white pith from oranges with a sharp knife. Cut oranges crosswise into 1/4-inch-thick slices. Separate endive leaves and arrange with oranges on a platter, then drizzle with vinaigrette.

Per Serving (excluding unknown items): 126 Calories; 6g Fat (37.2% calories from fat); 1g Protein; 20g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 215mg Sodium. Exchanges: 0 Vegetable; 1/2 Fruit; 1 Fat; 1/2 Other Carbohydrates.