Diana's Irish Flag Salad

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Irish Flag Clementine Cucumber Salad

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If you're looking for a fun, healthy, super delicious way to celebrate St. Patrick's Day or to make any day of the year a celebration, be sure to put this Irish Flag Clementine Cucumber Salad on the menu. It will be a hit with everyone, Irish or not!

Author: Chris Scheuer

Ingredients

- 10 cups clean greens Whatever looks freshest at the market (spinach, arugula, watercress, chopped Romaine, torn leaf lettuce, spring greens, mesclun mix...)
- 6 medium clementines peeled, halved and cut in 1/4-inch slices
- 2-3 medium-size mini cucumbers sliced thin
- 1 medium ripe avocado cored halved, peeled and sliced into one-quarter-inch slices
- 1/4 medium white onion thinly sliced vertically
- 1/3 cup crumbled goat cheese
- 1/3 cup salted, roasted pistachios shelled
- · Honey White Balsamic Dressing

US Customary - Metric

Instructions

- Place the greens in a large bowl or on a large serving platter. Top with clementines, sliced cucumbers, white onion slices and avocado slices.
- 2. Drizzle lightly with 2-3 tablespoons of the Honey White Balsamic Dressing and

toss gently. Top with goat cheese, pistachios and freshly ground black pepper. Pass extra dressing at the table.

Recipe Notes

See Café Tips above in the post for more detailed instructions and tips to ensure success.

If you prefer to use Metric measurements there is a button in each of our recipes, right





Course: Salad
Cuisine: American,

Irish

Keyword: Clementine Cucumber Salad, Irish Flag Salad, Irish Salad

Prep Time: 30 mins Total Time: 30 mins Servings: <u>6</u> servings Calories: 176 kcal

above the word "Instructions". Just click that button to toggle to grams, milliliters, etc. If you ever come across one of our recipes that doesn't have the Metric conversion (some of the older recipes may not), feel free to leave a comment and I will add it.

Nutritional Information does not include the Honey White Balsamic Dressing. See that post for its nutritional data.