Feta Chicory and Orange Salad



Serves 2 as a side Prep 15mins No cook Easy

Ingredients

1 small red onion
2 large head of chicory, washed
2 large oranges
100g feta cheese
2 tbsp salted almonds, roughly chopped
75 ml olive oil
20 ml lemon juice
50g green olives, de-stoned and sliced

Very nice with roasted sweet potato wedges

- 1. Peel and chop the red onion finely and put them in a large bowl. Cut the chicory lengthways down the middle, remove the root and add the leaves to the bowl, cutting any large ones in half.
- 2. Segment the oranges, dice the feta and add, along with the almonds, to the onion and chicory.
- 3. Combine the olive oil with the lemon juice, season and beat until emulsified. Mix the dressing through the salad and finish with the green olives.