INSALATA DELL'ARANCIA
ORANGE SALAD

Serve with Famiglia Meschini Sauvignon Blanc Premium

FAMIGLIA MESCHINI

Courtesy of Dee Ann McArdle from Unleash Your Inner Foodie

Taste-bud: Steve from NJ

Brief description:

A cool, refreshing healthy opener to any meal, BBQ or wine/cheese tasting.

Ingredients:

- 3 Blood Oranges – Look for the ones from Italy as they are much juicer, sweeter and slightly acidic. They should look partially red and orange.
  - Peeled and sliced 1/8 inch thick – across the sections
  - One large Red Onion – Sliced thin 1/10th in (yes, that's right… thin J). Separate rings
  - Fresh Parsley – chopped about 1/8 inch thick
  - Mild Olive Oil (MOO) – About 2 tablespoons (try to avoid EVOO, it's a bit overpowering for this dish)

To serve: layer the blood oranges on a plate in a circle, separate the red onion rings and place over and on top of the oranges, sprinkle with the freshly chopped parsley and drizzle with extra-virgin olive oil. Serve with some good Parmigiano-Reggiano on the side. This pairs beautifully with Chardonnay or Sauvignon Blanc.

Thank you Steve, this salad is amazing! I served the Insalata dell'arancia (Orange Salad) on Memorial day weekend with Medjool Dates stuffed with Gorgonzola, bacon and chives and paired it with a **Famiglia Meschini Sauvignon Blanc**…simple and oh so delicious! Thank you for helping me to Wow my guests.