

Arugula Salad & Ipa Vinaigrette



Ingredients

1/4 C IPA beer

4 T olive oil

1 T minced shallot

1 T honey

1 T whole grain dijon mustard

2 t orange zest

pinch of salt & pepper

1 orange, cut into sliced segments

10 cherry tomatoes, halved

3 oz cucumber, sliced

1 scallion (green part only), thinly sliced

3 C arugula

Instructions

In a jar (with a tight fitting lid) combine IPA beer, olive oil, shallot, honey, mustard, orange zest, salt and pepper. Place the lid on tightly and shake until dressing is fully combined. Let sit at least 5 minutes so flavors can marinate.

Prep all salad ingredients: segment orange, cut cherry tomatoes, slice cucumber and scallions. Place arugula and prepped salad ingredients in a bowl and toss lightly with IPA dressing. Enjoy!

TBK TIP: Salad is best served in one large bowl.

SHARE YOUR PICS

 #TasteBudsKitchen

TasteBuds[™]
K · I · T · C · H · E · N