



## **ORANGE AND OLIVE SALAD**

*(Salata me Portokalia kai Elies)*

In Greece, olives are sometimes marinated in the juice of bitter oranges. Although this is an unusual combination, it makes for a beautiful and delicious salad, bursting with color and flavor.

4 navel oranges, peeled, pith removed, and sliced into 1/4-inch rounds  
1 small red onion, peeled and cut into very thin rings  
1 cup Krinos Pitted Kalamata olives, rinsed and halved  
1 garlic clove  
1/2 teaspoon dried thyme  
1/2 teaspoon black peppercorns  
2 tablespoons fresh strained orange juice  
2 teaspoons Krinos Red Wine Vinegar  
1/4 cup Krinos Extra Virgin Olive Oil  
4 arugula leaves, washed, patted dry, and shredded

Arrange the oranges, onions, and olives on a platter.

Using a mortar and pestle, crush together the garlic, thyme, and peppercorns. Combine the orange juice, vinegar, olive oil and crushed spices in a jar and shake very well.

Sprinkle the shredded arugula leaves over the oranges and onion slices, and drizzle with the dressing. Serve immediately.

Yield: 4 servings