

## Salad with Orange Twist dressing

### Ingredients

- **50g Orange Twist Dressing (Art. 55307)**
- 50g olive oil
- 50g baby arugula
- 50g hearts of green lola salad
- 50g hearts of red lola salad
- 100g fresh mozzarella
- 1 tangerine in fillets
- 1 big orange in fillets
- 40g almonds
- Salt & pepper

### Cooking instructions

1. Whisk in the Orange Twist Dressing with the olive oil.
2. Lightly roast the almonds in a non-stick pan to release their aromas, remove from heat, add salt and leave to cool.
3. In a bowl, put the leaves cut into large pieces, add the dressing you prepared in the previous step and stir gently.
4. Put the salad in a deep plate. Add the orange and the tangerine in fillets, the almonds and the fresh mozzarella.
5. Serve with a little more dressing over the mozzarella.