

WATERCRESS SALAD WITH GINGER VINAIGRETTE

(from the Bewitching Kitchen)

Watercress, preferably young leaves
Orange segments
1 avocado, sliced
cherry tomatoes, cut in half, lightly salted
squeeze of lemon juice

for ginger vinaigrette

1/8 cup rice vinegar
2 tsp sugar
1 tsp grated ginger (or use 1 [Dorot](#) cube)
salt and black pepper to taste
1/8 cup grapeseed oil

Start by making the vinaigrette. Dissolve the sugar in the rice vinegar, add the ginger, salt, and pepper, and whisk. Leave it at room temperature for 10 minutes while you prepare the salad. Right before dressing the salad, you will add the oil, form an emulsion by vigorously mixing it.

Cut the avocado and sprinkle the slices with lemon juice to prevent oxidation. On a serving plate, distribute the watercress leaves, the avocado slices, tomatoes, and orange segments.

Add the dressing (you may not need it all, save leftovers for later), adjust seasoning, and serve.