

## AVOCADO AND ORANGE SALAD WITH CHARRED JALAPENO DRESSING

(adapted from [Chucrute com Salsicha](#), original recipe from [Bon Appetit](#))

1/2 cup fresh orange juice  
1 jalapeño  
1 small shallot, finely chopped  
2 tablespoons white wine vinegar  
salt & freshly ground pepper  
1/4 cup grape seed oil  
1 tablespoon extra-virgin olive oil  
2 avocados, sliced  
2 oranges, cut in segments  
mixed greens  
6 large sea scallops (optional)

Simmer orange juice in a small saucepan until syrupy and reduced to about 2 Tbsp. It should take a little over 5 minutes. Let cool.

Roast jalapeño directly over a gas flame, turning occasionally, until charred on all sides. Let cool; remove stem, skin, and seeds, then finely chop.

Whisk shallot, vinegar, reduced orange juice, and the jalapeño in a medium bowl; season with salt and pepper. Whisk in vegetable oil, then olive oil. Set vinaigrette aside.

Toss avocados, orange segments, salad greens, and vinaigrette in a bowl. Serve with seared scallops on top, if so desired.