

BABY GREENS SALAD WITH DATES, ORANGES AND ALMONDS

(inspired by Ottolenghi & Tamimi Jerusalem cookbook)

1 tablespoon white wine vinegar
3 ½ ounces pitted Medjool dates, quartered lengthwise
2 large navel orange segments
2 tablespoon olive oil
½ cup sliced almonds
¼ cup sesame seeds
2 teaspoons sumac
½ teaspoon red pepper flakes
5 ounces baby greens
2 tablespoon freshly squeezed lemon juice
sea salt

Put the vinegar and dates in a small bowl, add a pinch of salt and toss mixing well. Leave to marinate for about 15 minutes, then drain and discard any of the residual vinegar. Reserve.

Heat the olive oil in a non-stick skillet, add the slivered almonds, season lightly with salt, and cook until dark golden. Place them on kitchen paper to absorb excess oil. Sprinkle with sumac and red pepper flakes. allow it to cool.

When ready to serve the salad, place the baby greens in a large bowl. Add one tablespoon of olive oil, lemon juice and a pinch of salt. Toss to coat the leaves with dressing. Add the oranges, and dates, tossing it all gently again. Top with the almond mixture and the sesame seeds.