

Arugula and Curried Pecan Salad

This salad looks like it takes forever to make, but it's surprisingly simple and quick! Try this as an opener to a substantial entrée or serve with grilled chicken for spring. Either way, this will quickly become a salad that's welcome at your table.

Ingredients

- 1 teaspoon curry powder
- 1/2 teaspoon sugar
- 1/4 teaspoon kosher salt
- 1 tablespoon vegetable oil
- 1/2 cup Pecan Halves
- 2 tablespoons sherry vinegar
- 1 teaspoon honey
- 1 teaspoon dijon mustard
- 1/4 cup extra-virgin olive oil
- 1 package arugula (5 oz)
- 1 peeled orange, broken into sections
- 2 ounces gouda cheese, thinly shaved

Directions

Pan fry the pecans: In a small bowl, combine the curry powder and sugar. Heat vegetable oil in a medium skillet over medium-high heat. When the oil is hot, add the Pecans. Gently fry them in the oil until they turn golden brown 2 to 3 minutes. Drain the oil and add the nuts to the curry mixture. Toss to blend; set aside.

Make the dressing: In a large bowl, whisk together the sherry vinegar, honey and Dijon mustard. Whisk in the olive oil, canola oil and salt to taste. Set aside.

Assemble the salad: Toss the arugula in the dressing. Stir in the pecans, orange segments and Gouda cheese. Serve immediately.