

Watercress Salad – *Ensalada de berros*

Ingredients

4 cups	lettuce; washed and drained, chopped
2 cups	watercress; washed and drained; chopped coarsely
2	oranges; one peeled and cut into half sections, the other for juice
¼	red onion; peeled and finely sliced
¼ cup	olive oil
2 tbsp	balsamic vinegar
	Salt and freshly ground black pepper, too taste

Mix lettuce and watercress in a large bowl, then place orange pieces on top. In a separate container, mix oil, vinegar, salt and pepper; incorporate onions, then squeeze juice from one orange. Mix onions and dressing thoroughly. Cover the containers and refrigerate until serving time.

Right before serving, pour dressing and onions onto the large bowl; toss to coat greens with dressing, and incorporated all veggies together. Serve immediately:



The tangy sweetness of the dressing and oranges goes marvellously with the peppery and crisp components of the watercress. This is an excellent salad to serve as a side, as well (with cheesy potato patties in the photo):

