

Fresh Winter Greens and Citrus Salad

If you make the vinaigrette and slice the oranges and onions in advance, this becomes a fast throw-together side on Turkey Day. Though we love the texture and flavor variety of three kinds of greens, you could use all of one type if you'd rather.

Ingredients:

1/3 cup olive oil
1/2 teaspoon orange zest
2 tablespoons fresh orange juice
2 tablespoons fresh lemon juice
1 tablespoon rice vinegar
2 teaspoons Dijon mustard
2 teaspoons honey
3/4 teaspoon black pepper, divided
1/2 teaspoon fresh thyme leaves
1/2 teaspoon finely chopped garlic
1/4 teaspoon kosher salt

2 small (5 oz. each) blood oranges
1 large (12 1/2-oz.) navel orange
1 (8-oz.) bunch lacinato kale, stemmed and torn into bite-size pieces (4 cups)
1 (6-oz.) head curly endive, leaves separated and cut in half crosswise (4 cups)
4 ounces fresh baby spinach (4 packed cups)
1 cup thinly sliced red onion
2 tablespoons torn fresh basil leaves
1 1/2 ounces Manchego cheese, shaved (about 3/4 cup)
1 tablespoon dried Zante currants
1/2 teaspoon flaky sea salt (such as Maldon)

Directions:

Whisk together olive oil, orange zest and juice, lemon juice, rice vinegar, Dijon, honey, 1/4 teaspoon pepper, thyme, garlic, and kosher salt in a bowl until smooth and emulsified. Set aside.

Remove and discard peel and white pith from oranges. Cut oranges crosswise into 1/4-inch-thick slices.

Combine kale, endive, and spinach in a large bowl. Add vinaigrette; toss to coat. Transfer mixture to a large platter. Top with orange slices, onion, basil, cheese, currants, flaky salt, and remaining 1/2 teaspoon pepper.

