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## Mixed Greens With Golden Kiwis & Goat Cheese

- 2 Tbsp. honey
- 1 Tbsp. currant jelly
- 1 or 2 drops vinegar
- ½ tsp. salt
- ¼ tsp. pepper
- 3 Tbsp. olive oil
- 4 cups torn escarole (8 oz.)
- 1 small head radicchio (3½ oz.), torn into bite-size pieces (2 cups)
- 1 Belgian endive, halved lengthwise and cut crosswise into ½-in.-thick pieces
- 1 small red onion, halved and thinly sliced (1 cup)
- 5 golden kiwis, peeled and sliced into ¼-in.-thick rounds
- 3 oz. soft goat cheese, cut into slices or crumbled



1. In small bowl, whisk together honey, currant jelly, vinegar, salt and pepper. Gradually whisk in oil until well combined.
2. Toss together escarole, radicchio, endive and onion.
3. Arrange greens on salad plates. Dividing evenly, arrange kiwis and goat cheese on each plate. Drizzle with dressing.

Makes 6 servings

Per serving: 183 calories, 10 g fat, 21 g carbohydrates (3.7 g fiber), 4 g protein