

# Kumquat and Feta Salad with Orange and Honey Vinaigrette

Light and refreshing, this beautiful summer salad comes together nicely with some of the citrus from our gardens. It pairs perfectly with Harney Lane's Scottsdale Chardonnay, or — a Harney Lane favorite — try it with the Albariño.

## Salad Ingredients

3 hearts of romaine lettuce  
1/3 cup basil  
1/3 cup parsley  
10 kumquats  
1/2 cup feta cheese crumbles  
1/2 cup toasted walnut pieces  
1 avocado

## Vinaigrette Ingredients

1/4 cup fresh orange juice, or  
the juice of 1 freshly  
squeezed orange  
1 tsp apple cider vinegar  
1 Tbsp honey  
Salt and pepper to taste



## Instructions

1. Cut the romaine lettuce into small strips and add it to a large salad bowl.
2. Next, finely chop the parsley and add it to the bowl. Either tear or julienne the basil and add it to the salad, too.
3. Thinly slice the kumquats and avocado and add it to the salad.
4. Next, the feta cheese crumbles and walnuts go in the bowl. Give all the ingredients a toss.
5. Whisk together all the vinaigrette ingredients and pour it over the salad ingredients. Give the salad a final toss and serve.