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Orange-Walnut Salad with Chicken

- 1/3 Cup walnut oil
- 1/3 Cup orange juice
- 1 Tbsp red-wine vinegar
- 1 Clove garlic, minced
- 1 Tsp freshly grated orange zest
- 1 Tsp reduced-sodium soy sauce
- 1/4 Tsp salt
- 1/4 Tsp freshly ground pepper
- 3 Cups mixed greens
- 1/2 Cup diced or shredded cooked chicken breast
- 1 Orange, cut into segments
- 2 Tbsp crumbled goat cheese
- 2 Tbsp toasted walnuts

- 1) Place oil, orange juice, vinegar, garlic, orange zest, soy sauce, salt and pepper in a bowl or a jar with a tight-fitting lid; whisk or shake until well combined.
- 2) Place greens in an individual salad bowl; toss with 2 tablespoons of the dressing. (Refrigerate the remaining dressing.) Top the greens with chicken, orange segments, goat cheese and walnuts.

Makes 4 Servings

