



Arugula and Blood Orange Salad with Roasted Mango Vinaigrette

Yield: 20 each appetizer salad servings

Ingredients:

Roasted Mango Vinaigrette

- 5 lbs [Reser's® Diced Mango](#), (79453.17029) drained of syrup
- 4 Shallots, peeled and diced
- 1 tsp Ancho chile powder
- ½ cup Dijon mustard
- 2 cups Rice vinegar
- 6 cups Avocado or canola oil
- 2 Tbsp Kosher salt to season

Salad

- 2 lbs Baby arugula
- 12 each Blood orange, segmented
- 2 cups Quicos (Toasted corn nuts)
- 3 cups reserved [Reser's Diced Mango](#), roasted and refrigerated

Directions:

1. Heat oven to 375°F.
2. Drain Reser's Diced Mango, and place in an even layer onto a sheet pan with 2 layers of parchment paper.
3. Roast until golden brown, 20-25 minutes turning chunks halfway through the cooking process.
4. When roasted, remove from heat and cool to room temperature.
5. Take 3 cups of roasted mango and refrigerate for salad portion.
6. In a high-powered blender, place the remaining roasted mango, shallots, Ancho powder, Dijon, and rice vinegar and blend 30-45 seconds until smooth.
7. When the blender is running, remove cap and slowly drizzle in oil to make an emulsion.
8. Season with kosher salt and refrigerate.
9. To build, lightly dress baby arugula with Roasted Mango Vinaigrette and toss with remaining roasted mango.



Place in mound onto chilled plate and garnish with Quicos and blood orange segments.