



FARMERS MARKET

Camarillo Certified Farmers Market

Supporting grief and bereavement services at Camarillo Hospice:
A program of Livingston Memorial Visiting Nurse Association



Baby Spinach Salad with Mandarin Orange and Red Onion

Source: [Rachel Ray](#)

Prep: 5 min | Cook: 0 | Ready in: 5min

Ingredients:

8 ounces baby spinach, about 5 to 6 cups
1 cup mandarin orange segments
1/2 cup chopped red onion
1 teaspoon orange marmalade
2 tablespoons red wine vinegar
1/3 cup extra-virgin olive oil
Salt and pepper



Directions

1. Arrange spinach leaves on a large platter or individual salad plates. Top with mandarin sections and chopped red onion.
2. Whisk together marmalade and vinegar. Stream oil into dressing while continuing to whisk.
3. When ready to serve, pour the dressing over salad and season with salt and pepper.

Ginger Cashew Chicken Salad

Source: [tasteofhome.com](#) recipe by Shelly Gramer

Prep: 20 min* | Cook: 10 min | Ready in: 30 min*

* plus 3 hour marinade time

Ingredients:

1/2 cup cider vinegar
1/2 cup molasses
1/3 cup canola oil
2 tablespoons minced fresh gingerroot
2 teaspoons reduced-sodium soy sauce
1 teaspoon salt
1/8 teaspoon cayenne pepper
4 boneless skinless chicken breast halve (6 ounces each)



Salad

8 ounces fresh baby spinach (about 10 cups)
4-5 mandarin oranges, peeled, segmented
1 cup shredded red cabbage
2 medium carrots, shredded
3 green onions, thinly sliced
2 cups chow mein noodles
3/4 cup salted cashews, toasted
2 tablespoons sesame seeds, toasted

Directions

1. In a small bowl, whisk the first seven ingredients until blended. Pour 3/4 cup marinade into a large re-sealable plastic bag. Add chicken; seal bag and turn to coat. Refrigerate at least 3 hours. Cover and refrigerate remaining marinade.
2. Preheat broiler. Drain chicken, discarding marinade in bag. Place chicken in a 15 x 10 x 1-inch baking pan. Broil 4-6 in from heat for 4-6 minutes each side or until a thermometer reads 165°. Cut chicken into strips. Chicken may also be barbequed.
3. Place spinach on a serving platter. Arrange chicken, oranges, cabbage, carrots, and green onions. Sprinkle with chow mein noodles, cashews, and sesame seeds. Stir reserved molasses mixture; drizzle over salad and toss to coat. Serve immediately.