

## Romaine Salad with Hearts of Palm & Orange-Honey Vinaigrette

Serves 6 to 8

### For the Vinaigrette:

3 tablespoons Dijon mustard  
Finely grated zest of 1 orange (about 1 tablespoon)  
Juice of 1 orange (about ¼ cup)  
1 tablespoon fresh lemon juice  
1 tablespoon honey  
¾ teaspoon ground coriander  
Pinch celery salt (optional)  
Kosher salt and freshly ground black pepper  
¼ cup grapeseed or canola oil  
¼ cup extra-virgin olive oil

### For the Salad:

½ Spanish onion, sliced into 1/8-inch rings  
2 oranges  
2 hearts of romaine, washed, dried, and torn into large pieces (about 8 cups)  
6 canned hearts of palm, sliced into ¼ inch coins  
24 kalamata olives

### Make the vinaigrette:

In a bowl, combine the mustard, orange zest, orange juice, lemon juice, honey, coriander, and celery salt, if using. Season with salt and pepper to taste and blend well with a whisk. Combine the oils in a measuring cup and, while constantly whisking the mustard mixture, slowly drizzle in the oils. Taste for seasoning. Cover and set aside until needed.

### Prepare the onion rings and oranges:

Rinse the onion rings in a strainer under cold water. Put them in a small bowl with cold water, cover, and refrigerate until needed. (This will crisp the onion rings and tame their strong flavour.) Slice off the ends of the oranges and set the fruit on one end. Following the fruits contours, slice off the peel and the white pith. Hold the peeled orange over a bowl and slice along the membranes to free the segments.

### To serve:

Put the lettuce in a large bowl. Stir or whisk the vinaigrette and pour ¼ cup of it over the lettuce; toss to coat, adding more salt and pepper to taste. Distribute the greens among six salad plates. Top with the onions, orange segments, hearts of palm, and olives. Drizzle 1 tablespoon of the vinaigrette over each salad and serve immediately.