

Grilled Onion Salad with Mixed Greens and Goat Cheese

Category: Salad

Servings: 2

Rating: 10

Source: Bon Appetit

Description:

An interesting salad with the soft texture of the cheese and the crispness of the onion. The sweet, partially caramelized onion complements the tartness of the salad nicely.

Ingredients:

sherry wine vinegar	1/4 cup
lemon juice	2 tablespoons
lemon peel	2 teaspoons grated
thyme	2 teaspoons fresh, or 3/4 teaspoon dried
marjoram	2 teaspoons fresh, or 3/4 teaspoon dried
olive oil	1/2 cup
vidalia onion	2, cut vertically into 3/4" wedges, each with a portion of root end
baby greens	4 c mixed
goat cheese	3/4 c crumbled, soft fresh, such as Montrachet

Instructions:

Prepare barbeque (medium-high) or preheat broiler. Whisk sherry vinegar, lemon juice, lemon peel, thyme, and marjoram in a small bowl. Gradually whisk in the olive oil. Season dressing to taste with salt and pepper. Arrange onions on a baking sheet. Brush both sides of the onions with 4 tablespoons of the dressing. Sprinkle with salt and pepper and grill until lightly charred, turning occasionally and keeping wedges intact, about 12 minutes. Transfer to a plate and cool.

Place greens in a medium bowl and toss with enough dressing to coat. Arrange greens on one side of the plate and one of the onions on the other. Drizzle onions with more of the dressing, sprinkle the salad with cheese, and serve.