

# Roasted Rhubarb Salad

*Adapted from Martha Stewart*

*Serves 4:*

## Ingredients

3/4 pound rhubarb  
1/4 cup honey  
1 large bunch arugula  
1 bunch watercress  
1/2 cup walnut halves  
2 tablespoons balsamic vinegar  
kosher salt and freshly ground black pepper  
1/4 cup walnut oil  
1/4 pound gorgonzola dolce, crumbled

## Preparation

Preheat the oven to 450 degrees.

Trim the ends off rhubarb stalks and chop into 2 inch lengths.

Toss with the honey and lay out on a parchment lined baking sheet.

Place the rhubarb in the upper third of the oven to roast for 5 to 8 minutes, until soft; let cool.

Place the walnut halves on a small baking sheet and toast in the oven for 5 minutes, until golden.

Fill a salad spinner bowl about two-thirds with cool water.

Add greens and swish with fingers; let rest for a few minutes--sand and grit will sink to the bottom.

Carefully lift the greens, place in the colander part of the spinner and spin to dry.

Place a paper towel on top of the greens, cover the spinner and place in the fridge to crisp.

Make dressing: whisk together balsamic vinegar, kosher salt, freshly ground black pepper and walnut oil.

Place the greens in a large salad bowl and toss with the dressing until lightly coated.

Top with the toasted walnuts and crumbled gorgonzola cheese.

Individually plate the salad and top each serving with several pieces of the roasted rhubarb.

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