

Orange and Pistachio Salad

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1 onion chopped thickly
Some pistachios (the more the better, obviously)
Some green leafy stuff
2 large, preferably delicious, oranges
Balsamic and olive oil for the dressing

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First, caramelize the onion. Properly. This means add a small amount of butter and oil to a pot on a very low heat. Your onion is cooked in this pot for 1.5 hours until it becomes sweet. Yes, hours.

Toast the pistachios in the oven. 180°C for about ten minutes.

The rest is easy peasy. Segment your oranges and mix them with the greens, pistachios, and caramelized onions. Make a dressing of balsamic vinaigrette, olive oil, salt and pepper, mixing everything to taste.

