

Arugula Salad with Pickled Red Onions and Champagne Vinaigrette

Total: 30 min Active: 15 min Yield: 4 servings

Ingredients

Salad:

- 1/2 cup distilled white vinegar
- 2 tablespoons sugar
- Kosher salt
- 1 medium red onion, thinly sliced
- 5 ounces arugula
- 1 cup cherry tomatoes, halved

Vinaigrette:

- 1/2 cup extra-virgin olive oil
- 3 tablespoons Champagne vinegar
- 1 teaspoon honey
- 1 teaspoon Dijon mustard
- Kosher salt and freshly ground black pepper



Directions

Special equipment: a mason jar

- For the salad: Combine the white vinegar, sugar, and 1 teaspoon salt in a small saucepan with 1/2 cup water. Bring to a simmer over medium-high heat and then add the onions. Return the liquid to a simmer, then take off the heat and let stand 15 minutes; drain.
- Put the arugula in a large salad bowl and add a few of the pickled onions and all of the cherry tomatoes; toss to combine. (Reserve the remaining pickled onions for another use.)
- For the vinaigrette: Combine the olive oil, Champagne vinegar, honey, mustard, 1/2 teaspoon salt and a few grinds of pepper in a mason jar and shake vigorously until emulsified.
- Add just enough vinaigrette to lightly coat the salad and toss well. Season to taste with salt and pepper. The remaining vinaigrette can be kept refrigerated up to 1 week.