

Clean Eating

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Freckled Leaf Lettuce with Goat Cheese, Pecans & Brown Turkey Figs

Dig into this luscious summertime salad recipe with goat cheese, pecans and brown turkey figs from Terranea's Chef de Cuisine Andrew Vaughan.

Serves: 4

INGREDIENTS:

SALAD

- 1 head Freckles or romaine lettuce
- [4 1/4 inch](#) slices Humboldt Fog goat cheese
- 12 brown turkey figs

SPLICED PECANS

- 1 cup pecan halves
- 2 tbsp olive oil
- 1 tsp ground cayenne pepper

MAPLE THYME VINAIGRETTE

- 1/4 cup pure maple syrup 1 shallot,
- minced 3 tbsp fresh picked thyme leaves
- Zest of 1 lemon
- Zest of 1 orange, plus 2 tbsp fresh orange juice
- 3/4 cup olive oil Sea salt and fresh cracked black pepper, to taste

INSTRUCTIONS:

1. Prepare Spiced Pecans: Preheat oven to 300°F. Combine all ingredients and place on a parchment-lined pan. Bake for 8 minutes or until golden brown. Set aside and allow to cool.



Photo: Courtesy of Terranea Resort

2. In a glass or stainless steel [mixing bowl](#), combine all vinaigrette ingredients except oil, [salt and pepper](#). Slowly whisk in oil then season with salt and black pepper.
3. Assemble salad: Separate and rinse lettuce leaves and pat dry. Lay 4 leaves on each plate. Quarter figs and place in a small bowl; toss in 2 tbsp of maple-thyme vinaigrette. Let sit for 5 minutes. Add one slice of goat cheese to each plate. Top each salad with dressed figs, sprinkle with spiced pecans and drizzle desired amount of remaining vinaigrette over the top. (NOTE: Vinaigrette recipe makes a generous amount; remainder can be refrigerated and used within 3 to 4 days.)