

## Grilled Fig Salad

2 tablespoons balsamic vinegar  
1 tablespoon clover honey  
Juice of 1/2 orange  
Salt and freshly ground black pepper

1/4 cup extra-virgin olive oil, plus more for brushing  
12 fresh figs, halved  
4 ounces mizuna (or Arugula)  
6 ounces feta, crumbled  
1/2 cup chopped pistachios

Whisk together the vinegar, honey, orange juice and some salt and pepper to combine. Slowly whisk in the olive oil until emulsified. Set aside.

Heat a charcoal or gas grill to high for direct grilling. Brush the figs with some olive oil, season with salt and pepper and grill, cut-side down, just until slightly charred. Remove to a plate.

Toss the mizuna with some of the vinaigrette. Transfer the mizuna to a platter and arrange the figs over top. Sprinkle with the feta and pistachios and drizzle some of the remaining dressing over top. Serve at room temperature.