

## **Tangerine Arugula Salad with lightly pickled dates and pepitas**

Hurry and make this salad soon, before tangerines disappear altogether. Or substitute another brightly-colored fruit. There's no reason why strawberries, cherries, or even apricots (when they appear) wouldn't be equally lovely here as well. I owe a debt of gratitude to Yotam Ottolenghi's [Jerusalem](#), which taught me that splashing dates with vinegar delivers a flavorgift so sublime you'll want to smack yourself for not thinking of it sooner.

Serves 2

3 good-sized Medjool dates, pitted and slivered  
1 tablespoon red wine vinegar  
3 tablespoons raw, unsalted pepitas (pumpkin seeds)  
1 tablespoon *each* lime juice and extra-virgin olive oil  
1 generous handful arugula  
4-6 tangerines, peel and pith removed, sliced  
1/4 cup pea shoots or other tender spring herbs

Place dates cut-sides up in a small bowl. Splash with the vinegar. Set aside until the vinegar absorbs.

Meanwhile, toast the pepitas in a dry skillet with a pinch of salt and pepper until they darken slightly, about 3 minutes.

Shake the lime juice, the oil, and another pinch of salt and pepper in a covered jar, or whisk well.

Layer the arugula, pickled dates, and tangerines in two shallow bowls. Sprinkle with the toasted pepitas and pea shoots or herbs. Dress with the lime vinaigrette, and enjoy right away.