

Winter Citrus Salad



A fresh and healthy salad made with oranges and grapefruit slices, all mixed in a light citrus dressing.

Prep time: 10 minutes

Servings: 2

Ingredients

Dressing

2 Tbsp. fresh orange juice

1 tsp. fresh lemon juice

2 tsp. orange zest

2-3 Tbsp. honey

¼ tsp. kosher salt

2 Tbsp. olive oil

Salad

4 medium oranges/grapefruits (use a mix of whatever is available)

2-3 cups mixed baby greens/lettuces

10-12 fresh basil leaves

2-3 thin slices red (or Vidalia) onion (optional)

2-3 Tbsp. salted pepitas/sunflower seeds/nuts

2 Tbsp. freshly grated Parmesan cheese

Instructions

- Combine all ingredients for dressing in a small bowl or lidded jar; whisk (or shake) to combine, then set aside until ready to use.
- Remove the ends of each orange/grapefruit, then place on a cutting board, flat side down. Using a sharp knife, slice downward on each orange/grapefruit to remove the peels until all the white pith parts are gone. Slice the fruit and remove ALL seeds before placing the slices in a mixing bowl.
- To the mixing bowl, add greens, basil leaves, onion (if using), and dressing to taste. Toss lightly, then transfer to serving plates or bowls. Sprinkle with pepitas and freshly grated cheese, and serve!