

SPRING CITRUS SALAD

Prep Time: 30 minutes

Cook Time:

Serves: 12

A beautiful salad of radicchio and butter lettuce in two contrasting colors of spring: green and deep purple. Topped with paper-thin fresh fennel bulb and plump orange segments; tossed with a homemade raspberry-citrus vinaigrette.

Why try? This simple yet elegant salad is light and refreshing with juicy sweet orange segments and fragrant fennel bulb. An excellent fresh component to a rich spring meal.

INGREDIENTS

- 3 naval oranges
- 1 fennel bulb, top fringe removed
- 2 heads butter lettuce
- 1 head radicchio
- 1 shallot, minced
- 2 tablespoons raspberry white balsamic vinegar
- 1 tablespoon white wine vinegar
- 1/2 cup fresh orange juice
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/4 cup olive oil



PREPARATION

- 1 To segment oranges, cut off the stem and blossom ends and cut away the peel, following the curve of the fruit. Cut out each segment by gently sliding your knife between the membrane walls toward center of fruit. Squeeze leftover membranes and reserve juice for vinaigrette.
- 2 Using a mandolin, carefully slice fennel bulb paper-thin, horizontally.
- 3 Remove core from lettuces and tear into large bite-sized pieces.
- 4 For citrus vinaigrette, combine shallot, vinegars, orange juice, salt and pepper; whisk to combine. Slowly add olive oil, while whisking, until well incorporated. In a large salad bowl, toss together lettuces, fennel, orange segments, and the vinaigrette.
- 5 Serve immediately.



Recipe courtesy of
foodchannel.com

