

Bejeweled Citrus salad



Ingredients

- 1 head radicchio, cut in half and sliced into strips
- 2 cups baby arugula
- 1 orange, segmented (blood oranges are lovely)
- 1 tangerine, peeled, halved, and cut into slices
- 1 grapefruit, segmented
- 2 Tbsp pomegranate seeds + a small amount for garnish
- 2 tbsp shelled, roasted and salted pistachios, chopped in large pieces
- 6 fresh mint leaves, torn
- 3 scallions, cleaned and sliced into thin rounds

Dressing:

- Juice of 1 large orange (should yield about 3 Tbsp)
- 1 Tbsp raw honey
- 1/2 tsp Dijon mustard
- Pinch of salt and fresh ground pepper
- 1 Tbsp Avocado or extra virgin olive oil

Directions

Assemble salad, tossing together all ingredients, saving some citrus segments for the top. Sprinkle extra pomegranate seeds on top as well. Dress salad and toss again just before serving. This is a fresh, clean, wintry salad that keeps well even when dressed. Full of vitamin C and other antioxidants, it's the perfect way to cut the richness of a holiday meal.