

Winter Citrus with Fennel, Raddichio and Greens

Ingredients

- 6 cups mixed greens
- 1 cup radicchio, thinly sliced
- 1 fennel bulb, stems removed, thinly sliced
- 6 citrus, 2 each of 3 varieties such as clementines, satsumas, pink grapefruit
- 1 Tablespoon mint leaves (optional), minced
- 2 Tablespoons slivered almonds
- 1/4 cup dried cherries or cranberries
- Dressing
 - 2 Tablespoons olive oil
 - 1/4 teaspoon salt
 - 1/4 cup citrus juice from the fruit above

Method

1. Tear the greens into bite size pieces. Thinly slice radicchio and fennel bulb. Hold some of the fennel fronds for garnish. Mince mint leaves and set aside. Place greens, fennel and radicchio in a large bowl.
2. Peel and segment the citrus over a small bowl, catching the juices. Hold the juice aside for the dressing.
3. Add citrus to greens. In the bowl holding the citrus juice, add olive oil and sea salt and whisk to combine.
4. Toss the salad gently with the dressing. Garnish with mint, fennel fronds, almonds and dried cherries or cranberries.
Serve right away.

To make the salad more savory and salty, skip the dried fruit and add sliced kalamata olives. For more richness, add cubed avocado.

Notes



After a rich meal, this light, sweet and tart salad is a good balance.

Source: modified from Toopreciousforprocessed.com (6 servings)
