

## GUASTELLO'S VILLAGE MARKET

# Sicilian Citrus Salad

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Serves 6

### Ingredients

Your choice of micro greens or lettuce mix for the base of the salad, I used micro kale

1 pink grapefruit

1 white grapefruit

1 navel orange

1 cara cara orange

1 blood orange

1 tangerine

1/2 red onion, halved and very thinly sliced

### garnish

soft goat cheese crumbles

crushed pistachio nuts

fresh mint leaves

### dressing

drizzle of olive oil

juice of 2 limes

a little salt and fresh cracked pepper

### Instructions:

Begin by peeling the citrus fruit using a sharp serrated knife. Take off all the peel and the white pith and then slice the fruit into even slices. Remove any seeds.

Lay down a bed of fresh greens on a platter. Scatter the onion slices across the lettuce. Arrange the citrus in multicolored stacks, making one stack per serving.

Scatter the plate with the goat cheese and pistachio nuts. Arrange mint leaves around the plate, and then, just before serving, drizzle the salad with the olive oil and lime juice. Season lightly with salt and pepper.

***Credit: [cheatsheet.com](http://cheatsheet.com)***