

Radish Avocado Citrus Salad

DIRECTIONS

Harvest: grapefruits, navel oranges, arugula, avocados, radishes, scallions

Servings: 24 small servings

Ingredients:

- Two grapefruits
- Two large navel oranges or 5 mandarins (Cuties)
- 6 oz baby arugula (6 cups), or other leafy salad green
- Four avocados, cubed
- Six medium sized radishes, trimmed and thinly sliced
- 4 tablespoons extra-virgin olive oil
- Four scallions (white and light-green parts only), thinly sliced
- Coarse salt and ground pepper

Instructions:

- Peel and remove pith from grapefruit and oranges. Slice segments in half, and place in the large bowl including excess juice.
- Wash and drain arugula leaves, patting dry with paper towels. Leave arugula leaves whole. Add to the salad bowl.
- Wash radishes, remove green tops and tap root and thinly slice.
- Wash scallions, slice thinly, using white and green parts, discard the root ends.
- Cut avocados in half, remove the pits. Cube each half using a knife to score through the flesh horizontally and vertically, like a checkerboard, without slicing through the skin.
- Use a large spoon to scoop out the avocado directly into the salad bowl.
- Add all the ingredients to the salad bowl and toss with the oil and a little salt and pepper.