



Rustic Kitchen

BISTRO & BAR

Winter Citrus Salad Recipe

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

INGREDIENTS FOR WINTER CITRUS SALAD

2 Avocados, skinned, sliced and placed in acidulated water.

3 Blood Oranges, cut peeled, pithed and sectioned.

1 head Frisee lettuce washed well.

1/2 cup chopped Kalamata Olives.

1/2 cup thinly sliced red onions

1/2 cup crumbled feta cheese.

DRESSING: reduced ruby red grapefruit juice, 1 teaspoon dried thyme,

1/2 teaspoon Dijon mustard emulsified with blended oil and

seasoned t.t. with salt & Pepper.

PREPARATION

In a ring mold layer avocado, season t.t. the avocado with salt & pepper, then continue to layer Frisee, Kalamata olives, red onions, blood orange sections and feta cheese.

Drizzle dressing over salad and around the plate and then garnish with additional blood orange sections and Kalamata olives.

Season t.t. with salt & pepper