



Citrus Salad



2 servings



15 minutes

INGREDIENTS

SALAD

- 2 blood oranges
- 1 cara orange
- 1 navel orange
- 1 grapefruit
- 1/8 cup red onion
- 1 cup arugula
- 1/4 cup chopped pumpkin seeds
- Flaky salt
- Za'atar

VINAIGRETTE:

- 1/4 cup olive oil
- 1 tablespoon white wine vinegar
- 1/2 tablespoon agave
- 1 teaspoon lemon juice
- Salt, to taste
- Pepper, to taste

DIRECTIONS

1. Peel and slice all of your citrus and chop your red onion.
2. Add arugula to the bottom of your plate and place your citrus on top to your liking. Once all of the citrus has been used, add your red onion.
3. Whisk together all of the ingredients for the vinaigrette until it emulsifies and drizzle on top.
4. Sprinkle pumpkin seeds, flaky salt, and za'atar on top.
5. Crack open a bottle of Lot 836 Moscato d'Asti and enjoy with your salad.