Green Salad with Citrus Dressing

Recipe photo courtesy of Johnny Miller

Grapefruit and orange transform a green salad into a refreshing dish worthy of your holiday table.

*Source: Everyday Food, December 2012*

15 mins15 mins8

TOTAL TIMEPREPSERVINGS

INGREDIENTS

❯

* 1 Ruby Red grapefruit, peel and pith removed
* 1 navel orange, peel and pith removed
* 2 heads Belgian endive, leaves separated
* 1 heart romaine lettuce, leaves separated, larger leaves torn
* 1 head butter lettuce, leaves separated, larger leaves torn
* 1/2 small red onion, thinly sliced
* 1/4 cup low-fat plain Greek yogurt
* 1/4 cup extra-virgin olive oil
* Salt and pepper

DIRECTIONS

1. 1. Working over a bowl, cut out grapefruit and orange segments, then squeeze 1/4 cup juice total from membranes.
2. 2. Place endive and romaine and butter lettuces on a platter and top with citrus segments and onion. Whisk together citrus juices, yogurt, and oil. Drizzle over salad and season with salt and pepper.

COOK'S NOTES

If serving this for a kosher Hanukkah meal, replace the yogurt with 2 tablespoons red-wine vinegar.