

## **Salad**

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# **Citrus Salad with Champagne Vinaigrette**

Try-Foods International - Apopka, FL

**Servings: 8**

**Start to Finish Time: 20 minutes**

### **CHAMPAGNE VINAIGRETTE**

**1/2 cup champagne vinegar**

**2 teaspoons Dijon-style mustard**

**1/4 teaspoon salt**

**1/4 teaspoon pepper**

**1/3 cup olive oil**

### **SALAD**

**2 heads red-leaf lettuce, torn into bite-size pieces**

**1 head Belgian endive or radicchio, sliced**

**2 navel oranges, peeled and sectioned**

**2 pink grapefruit, peeled and sectioned**

**1/2 cup small red onion, halved and thinly sliced**

**1/2 cup whole blanched almonds, toasted**

**1/4 to 1/2 cup crumbled Roquefort cheese, chilled**

To prepare the champagne vinaigrette: In a small bowl, whisk together the vinegar, mustard, salt and pepper.

Add the oil in a slow, steady stream, whisking constantly until blended. Set aside.

To prepare the salad: Place the lettuce and endive on a chilled serving platter.

Top with the orange and grapefruit sections, onion, almonds and cheese.

Serve immediately with the Champagne Vinaigrette.

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Per Serving (excluding unknown items): 120 Calories; 9g Fat (64.6% calories from fat); 1g Protein; 10g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 83mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 2 Fat; 0 Other Carbohydrates.