

# CITRUS SPINACH SALAD

The rest of the Pistachio Crusted Whitefish recipe by Chef Rajeev. It's also delicious on it's own. This vinaigrette recipe is worth memorizing!

*by Executive Sous Chef Rajeev Patgaonkar, MSU Kellogg Center*

**Featured Food:** Citrus

**Yield:** Serves 4

## Ingredients

Salad	Vinaigrette
1 lb. raw baby spinach	zest and juice of 1 orange
12 orange segments	zest and juice of 1 lime
12 grapefruit segments	1 large shallot, quartered
½ c. red onion, thinly sliced	2 t. olive oil
12 grape tomatoes, cut in half lengthwise	½ t. sea salt
	¼ t. ground black pepper
	1 pinch of cayenne pepper

## Preparation

In a large mixing bowl combine spinach, orange segments, grapefruit segments, red onion and tomatoes. Purée vinaigrette ingredients in blender or food processor then slowly drizzle over salad mixture until lightly coated.

*pro tip: Serve with [Pistachio-Crusted Whitefish](#) for a complete and delicious meal!*