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**
- 1 lb. raw baby spinach
- 12 orange segments
- 12 grapefruit segments
- ½ c. red onion, thinly sliced
- 12 grape tomatoes, cut in half lengthwise

**Vinaigrette**
- zest and juice of 1 orange
- zest and juice of 1 lime
- 1 large shallot, quartered
- 2 t. olive oil
- 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!