

# 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!*