

# Spring Citrus Salad

**Prep:** 20 minutos **Cook:** 10 minutes **Yield:** 2 servings



## Spring Citrus Salad

1 bag of mixed salad greens  
2 radishes

## Citrus Dressing

2 tablespoons lemon or orange juice  
3 tablespoons oil  
salt & pepper to taste

## Optional

1 or 2 hardboiled eggs, make first if using  
dried fruit or nuts  
1 can of mandarin oranges drained  
fresh peas or 1/2 can of peas drained



1. To mix the dressing, combine oil and juice
2. While egg is cooking, wash the greens in a strainer and shake to get excess water off, place in a large bowl
3. Wash the radishes and slice into thin circles, add to salad
4. Add any additions like peeled eggs, dried fruits, nuts, can of mandarin oranges or peas
5. Toss with citrus dressing and enjoy!

Fresh Harvest Kits are a collaboration between HDFFA and hunger relief agencies.

Each kit contains fresh vegetables and staple ingredients from this agency. When using this kit you'll get fresh ideas for creating healthy meals! Visit our website to learn more and to see the full list of partners.