

SPRING CITRUS SALAD



Prep: 20 minutes

Cook: 0-10 minutes

Yield: 2 servings

Spring Citrus Salad

1 bag of mixed salad greens

2 radishes

dried fruit or nuts (optional)

1 can of mandarin oranges drained (optional)

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 & juice
2. While egg is cooking, wash the greens in a strainer & 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 & enjoy!

Fresh Harvest Kits are a collaboration between HDFFA and hunger relief agencies. Each kit contains fresh vegetables & staple ingredients from this agency. When using this kit you'll get fresh ideas for creating healthy meals! Visit our website to learn more & to see the full list of partners.