RECIPE

# Citrus Salad

Orange and grapefruit rounds under a lime and olive oil dressing, with mint and pistachios, a no-cook winter snack that needs no added sugar.

MAKES

4 servings US Metric

TOTAL

20 min

## Ingredients

- [ ] 3 navel oranges, peeled, pith cut away, sliced into rounds
- [ ] 1 medium grapefruit, peeled, pith cut away, sliced into rounds
- [ ] 1 lime, juiced (about 44 g juice)
- [ ] 1 tbsp olive oil
- [ ] ¼ tsp salt
- [ ] ¼ tsp black pepper
- [ ] 2 tbsp torn fresh mint leaves
- [ ] ¼ cup shelled unsalted pistachios, roughly chopped

## Method

1. Cut the top and bottom off each orange and the grapefruit. Stand each on a cut end and slice away the peel and white pith in strips, following the curve of the fruit.
2. Slice the fruit crosswise into rounds about ¼ inch thick and pick out any seeds. Lay the rounds in overlapping rings on a large plate, catching the juice that runs off.
3. Squeeze the lime into a small bowl. Whisk in the olive oil, salt and pepper until it looks cloudy and thick. Spoon in the juice that collected on the cutting board.
4. Drizzle the dressing over the fruit. Scatter the mint and chopped pistachios on top.
5. Serve right away, or chill the plated fruit up to 2 hours before dressing it; add the mint and nuts at the last minute so they stay green and crisp.