



Citrus Salad with Mint and Honey Vinaigrette

Ingredients

- 2 grapefruits
- 2 oranges
- fresh mint
- crumbled feta
- toasted almonds

Mint and Honey Vinaigrette

- 1 tablespoon honey
- 1 teaspoon [Fustini's Persian Lime Olive Oil](#)
- 2 tablespoons water or orange juice

Directions

Step 1.

Slice a little off the top and bottom of your citrus. This gives you a stable cutting surface and will also make it easier to trim away the rest of the peel. Using a small sharp knife remove the skin and white pith. Start at the top and slice downwards following the curve of the fruit. Try to cut away all of the skin and the pith without also taking too much of the fruit. Turn citrus onto its side and slice. Arrange slices on a platter and set aside. Mix up citrus slices to create an interesting mix of sizes and colors. Drizzle dressing over citrus until all are dressed. (you may have some leftover) Tear fresh mint over top for garnish with feta and almonds and serve.

Step 2. Mint and Honey Vinaigrette

In a small bowl whisk together oil, water/juice and honey. You can add more or less of both ingredients to taste.