



## **Shaved Winter Vegetable, Citrus, and Hawaiian Ginger Salad**

*Makes 6 servings*

*1 lb. winter vegetables (assorted radishes, fennel, sunchokes, etc.), thinly shaved*  
*1 cup baby greens, such as arugula or mizuna*  
*1 inch piece Hawaiian ginger, peeled and thinly sliced*  
*2 navel oranges, segmented*  
*2 blood oranges, segmented*  
*1 grapefruit or pommelo, segmented*  
*1 meyer lemon, segmented, any juice reserved*  
*¼ cup mint leaves*  
*¼ cup meyer lemon-infused olive oil*  
*salt & pepper to taste*

In a large bowl combine the shaved vegetables, greens, and ginger. Toss with the reserved meyer lemon juice and some of the lemon infused olive oil. Season with salt and pepper. Gently fold in citrus segments and mint. Carefully place a handful of the salad in the center of plates making sure each color and variety of citrus is visible. Drizzle with the rest of the olive oil and serve.