

Radish Avocado Citrus Salad

Prep: 30 mins plus 15 min for eating

Servings: about 24 small servings

Ingredients

- 2 grapefruits
- 2 large navel oranges or 5 mandarins (Cuties)
- 6 ounces baby arugula (6 cups), or other leafy salad green
- 4 avocados, cubed
- 6 medium sized radishes, trimmed and thinly sliced
- 4 tablespoons extra-virgin olive oil
- 4 scallions (white and light-green parts only), thinly sliced
- Coarse salt and ground pepper

Instructions

1. Peel and remove pith from grapefruit and oranges. Slice segments in half, and place in the large bowl including excess juice.
2. Wash and drain arugula leaves, patting dry with paper towels. Leave arugula leaves whole. Add to the salad bowl.
3. Wash radishes, remove green tops and tap root and thinly slice.
4. Wash scallions, slice thinly, using white and green parts, discard the root ends.
5. Cut avocados in half, remove the pits. Cube each half using a knife to score through the flesh horizontally and vertically, like a checkerboard, without slicing through the skin. Use a large spoon to scoop out the avocado directly into the salad bowl.
6. Add all ingredients to the salad bowl and toss with the oil and a little salt and pepper.

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