

Winter Citrus Salad



Dressing Ingredients:

- ½ cup Tahini
- ¼ cup Lemon juice (from 2 Lemons)
- 3 tbsp Olive Oil
- 2 tbsp pure Maple Syrup
- 3 tsp Kosher Salt

Salad Ingredients:

- 3 heads Little Gem Lettuce, cut into bite-size pieces (about 10 cups)
- 1 head Radicchio, cut into bite-size pieces (about 4 cups)
- 3 Blood Oranges, peeled & sliced into half-moons
- ½ cup roasted Pistachios, chopped
- ½ cup chopped Medjool Dates (about 5 to 6 dates)
- 6 oz Feta Cheese, cubed
- Kosher Salt and black Pepper, to taste

Directions:

Make the dressing: Whisk together the tahini, lemon juice, olive oil, maple syrup and salt in a medium bowl.

While whisking, slowly drizzle in ¼ cup hot water, 1 tbsp at a time, until smooth and combined.

Assemble the salad: Combine the lettuce, radicchio, oranges, pistachios, dates and feta in a large bowl.

Drizzle in about ¾ cup of the dressing and toss to coat.

Season with salt and pepper to taste.

Serve with the remaining dressing.