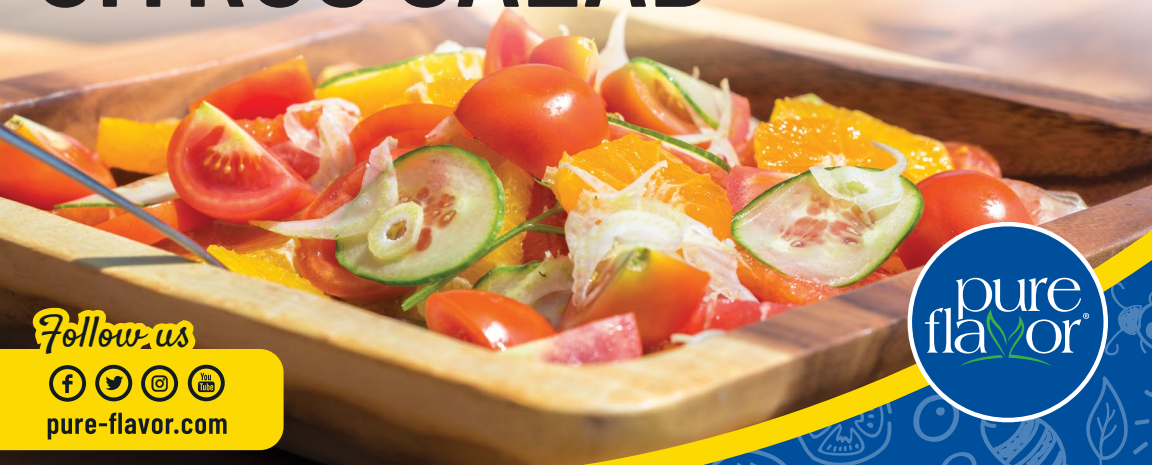


RECIPE | TOMATOES

FLORIDIAN CITRUS SALAD



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FLORIDIAN CITRUS SALAD

Recipe by Chef Benjamin Leblanc-Beaudoin of Iron Kettle Bed & Breakfast.

INGREDIENTS

- 4 Pure Flavor® Luna Sweets Cocktail Tomatoes, sliced into ¼ thick discs
- ½ Pure Flavor® Long English Cucumber
- 1 pink grapefruit
- 1 yellow grapefruit
- 2 Cara Cara or navel oranges
- 1/2 small bulb of fennel, cut into thin rings
- 1/4 cup Extra-Virgin Olive Oil
- 2 tbsp freshly squeezed orange juice
- 1 tbsp white balsamic vinegar
- 2 tsp honey
- Kosher salt and freshly ground black pepper
- 2 tbsp chopped fresh parsley

DIRECTIONS

1. Using a serrated knife, peel all fruit.
2. Slice tomatoes and citrus into 1/4" thick disks.
3. Shave fennel and cucumber as thin as possible.
4. Mix all ingredients into a mixing bowl and enjoy.



TOTAL TIME

20 minutes

PREP TIME

5 minutes

COOK TIME

15 minutes

SERVES

6

COOKING LEVEL

Easy