



# Citrus Brunch Salad

**Serves 4-5**

*Ingredients for the salad:*

- 1 head fennel, thinly sliced
- 1 blood orange
- 1 navel orange
- 1 grapefruit
- ½ small red onion, thinly sliced
- 1 cup loosely packed arugula

*Ingredients for the vinaigrette:*

- Juice of 1 lemon
- 1 tablespoon honey
- 1 tablespoon sherry vinegar
- 1/3 cup vegetable oil
- 2 sprigs mint leaves, cut chiffonade

*To make:*

1. Peel the citrus and cut into supremes.
2. Toss the citrus with the fennel, red onions and arugula.
3. To make the dressing, mix together the lemon juice, honey and sherry vinegar. Slowly whisk the oil until the dressing has thickened slightly and emulsified.
4. Toss dressing with the citrus salad and serve!