

MORTON & BASSETT SPICES®

Citrus Salad with Butter Lettuce & Herbed Dressing



- 4 various oranges (cara cara, blood oranges, navel, etc)
- 1 grapefruit
- 1 bunch butter lettuce, chopped into very large pieces
- ¼ cup hazelnuts, chopped roughly

DRESSING

- 3 tablespoons olive oil
- 1 teaspoon Morton & Bassett Mint
- 1 teaspoon Morton & Bassett Basil
- Flaky sea salt and Morton & Bassett Black Pepper

Using a sharp paring knife, carefully cut away the peels from the oranges and grapefruit, reserving one half of an orange for the dressing. Cut into ½ inch slices and then in quarters, remove any thick pith.

In a small bowl, combine all dressing ingredients and whisk to combine.

Assemble salad in a large bowl with lettuce and orange and grapefruit, toss with the dressing. Add hazelnuts.



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