

CITRUS SALAD WITH BUFFALO MOZZARELLA

Simple, fresh and zesty!

EASY | 15MIN | 4

Ingredients

Salad:

- 2 oranges, peeled and sliced (reserve juices)
- 1 blood orange or grapefruit, peeled and sliced or segmented (reserve juices)
- 3 small cooked beetroot, sliced
- 1 large Buffalo Mozzarella, torn into bite-size pieces

Orange dressing:

- 1/4 cup pistachios or hazlenuts, toasted and chopped
- 1 shallot, diced
- 1 tbsp parsley or tarragon, roughly torn
- 3 tbsp Community Co extra virgin olive oil

Instructions

1. In a small bowl, add the nuts, shallots, herbs, olive oil and any citrus juices. Season with salt and pepper and mix to combine.
2. Arrange beetroot, citrus slices and segments on a large serving platter. Place mozzarella on top. Drizzle vinaigrette when ready to serve.