



Street Salad with Honey-Citrus- Jalapeño Vinaigrette

Serves 6

Honey-Citrus-Jalapeño Vinaigrette

(recipe follows)

4 cups (about 6 ounces) baby romaine

lettuce

2 navel or other seedless oranges, peeled
and segmented

1 each small jicama, ripe mango, seedless
cucumber, and red papaya, peeled and cut
into 2 x ½ x ½-inch thick pieces

½ ripe pineapple, peeled, cored, and cut into

2 x ½ x ½-inch thick pieces

½ cup cilantro leaves

1. Prepare Vinaigrette
2. Put the romaine leaves on the bottom of a serving platter, drizzle with a little of the dressing, and toss. Spoon onto a serving platter or into 6 small bowls.
3. In a large mixing bowl, combine the oranges, jicama,

mango, cucumber, papaya, and pineapple and gently toss with about ¼ to ½ cup of the vinaigrette. Spoon the jicama-fruit mixture over the romaine, sprinkle on the cilantro leaves, and serve the remaining dressing on the side.

Honey-Citrus-Jalapeño Vinaigrette:

¼ cup red wine vinegar

¼ cup freshly squeezed orange juice

2 tablespoons freshly squeezed lime juice

2 tablespoons honey

1 tablespoon Dijon mustard

1 jalapeño, seeds and membranes removed, minced

½ cup olive oil

1 teaspoon salt

1 teaspoon freshly ground black pepper

In a bowl, vigorously whisk the vinegar, orange and lime juices, honey, mustard, *jalapeño*, oil, salt, and pepper together

until mixed. It will be necessary to whisk again prior to using.