



PINK GRAPEFRUIT & AVOCADO SALAD

Fresh pink grapefruit and avocado topped with a light homemade vinaigrette, garnished with chervil leaves.

INGREDIENTS

Prep Time: 10 minutes

Servings: 2

2 medium ruby grapefruits
1 teaspoon finely grated
grapefruit zest
1 medium shallot, minced
1 teaspoon white wine
vinegar
2 medium Hass avocados,
sliced 1/4 inch thick
2 tablespoons extra-virgin
olive oil
Freshly ground pepper and
salt
Chervil leaves, for garnish

DIRECTIONS

1. Using a sharp knife, cut the skin and all of the bitter white pith off of the grapefruits. Working over a bowl, cut in between the membranes to release the sections. Squeeze the juice from the membranes into the bowl.
2. Transfer 2 tablespoons of the juice to another bowl. Add the zest, shallot and vinegar; let the dressing stand for 10 minutes.
3. Season the avocado with salt and arrange on plates with the grapefruit sections. Stir the oil into the dressing; season with salt and pepper. Drizzle onto the grapefruit and avocado, garnish with the chervil and serve.

***Recipe is owned by foodandwine.com.