

Mixed Greens with Grapefruit, Avocado and Papaya

Serves 4

- 4 oz. Mache, roots trimmed
 - 8 oz. assorted baby lettuces, such as oak, Lolla Rossa, Butter and Bibb
 - 1 bunch watercress stems removed
 - 1 large pink grapefruit
 - 1 small avocado, peeled, pitted, and cut into 1/2-inch cubes
 - 1 small red papaya, peeled and cut in half
 - 1 small red onion, skin removed and sliced into 1/8-inch-thick rounds
- Papaya Citrus Vinaigrette (recipe follows)

Wash and dry all greens. Place Mache, all the baby lettuces, and watercress in a large bowl, and toss to combine. Transfer to a serving platter.

.Cut both ends from the grapefruit. Starting at one cut end, slide a paring knife between the peel and the pulp, removing the entire skin and the white pith. Use the knife to lift out the grapefruit sections in between the membranes. Arrange the sections down the middle of the greens in a row. Place the avocado cubes to one side of the grapefruit sections.

Remove the seeds from the papaya, and reserve for vinaigrette. Cut papaya into 1/2 inch-thick slices, and arrange slices on other side of the grapefruit sections. Top with onion rounds.

Drizzle the vinaigrette over the entire salad, and serve immediately.

Vinaigrette: Makes about 3/4 cup

1/2 Tbl. Dijon mustard

5 tsp. freshly squeezed lemon juice

5 tsp. freshly squeezed orange juice

1 tsp. white-wine vinegar

1/2 Tbl. honey

1/2 tsp. salt

5 Tbl. extra-virgin olive oil

Pinch of freshly ground pepper

Seeds from 1 small red papaya

Whisk together first 6 ingredients. When combined, slowly add the olive oil while continuing to whisk. Add pepper, check seasoning and correct if necessary and then whisk or stir in papaya seeds.