

Citrus Salad with Buffalo Mozzarella



Simple, fresh and zesty!

Ingredients

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

Method:

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.