

Rio Star Fiesta Salad

Makes 8 servings

Ingredients

- 4 Texas navel oranges
- 1 Texas Rio Star Grapefruit
- 3 cups peeled and cubed jicama (about 1 pound)
- $\frac{3}{4}$ cup slivered red radishes (about 6 medium)
- 1 $\frac{1}{2}$ teaspoons grated lime rind
- 3 tablespoons fresh lime juice
- 3 tablespoons plain fat-free yogurt
- 2 tablespoons light mayonnaise
- 1 $\frac{1}{2}$ tablespoons honey
- $\frac{1}{4}$ teaspoon freshly ground black pepper
- Dash of salt
- 4 cups chopped romaine lettuce
- 1 cup pomegranate seeds
- 3 tablespoons unsalted pumpkinseed kernels, toasted
- 2 tablespoons chopped fresh cilantro

Directions

1. Peel and section oranges and grapefruit over a large bowl, reserving juice; add sections to juice.
2. Add jicama and radishes to orange/grapefruit mixture; toss gently.
3. Cover and chill 30 minutes.
4. Combine lime rind, lime juice, yogurt, mayonnaise, honey, black pepper and salt in a small bowl, stirring until smooth.
5. Arrange lettuce in a large bowl.
6. Using a slotted spoon, place the orange/grapefruit mixture over lettuce; drizzle evenly with yogurt mixture.
7. Sprinkle with pomegranate seeds, pumpkinseed kernels, and cilantro and serve.