

Rio Star Grapefruit & Salmon Salad

Makes 4 servings

Ingredients

- 4 (6 oz.) salmon fillets, skinned
- 1 Texas Rio Star Grapefruit, sectioned with juice reserved
- ½ cup rice vinegar
- ¼ cup olive oil
- ½ tablespoon sugar
- ½ teaspoon kosher salt
- 1 cucumber, peeled and thinly sliced
- 2 cups baby spinach salad mix
- 2 cups cooked white rice

Directions

1. Heat oven to 375 degrees.
2. Pan sear salmon until desired degree of doneness. Transfer to a plate; let cool.
3. Add the vinegar, oil, sugar, and salt to reserved grapefruit juice and stir. Pour all but 1 tablespoon of the vinaigrette into a large plastic bag. Add the salmon to the bag and refrigerate for at least 1 hour.
4. To serve, add the grapefruit segments, cucumber, and spinach to the reserved vinaigrette in a bowl and toss.
5. Drain the salmon.
6. Divide rice among 4 individual plates and top with grapefruit/spinach/cucumber salad and salmon.