

# Spring Greens Salad w/Grapefruit Dressing



Grapefruit in the salad dressing is light, refreshing and adds a wonderful depth of flavor

Serves 4

3 large pink grapefruit	1/3c olive oil
2 green onions, minced	6c baby spring greens
2T white wine vinegar	4oz bacon, cooked crispy, crumbled
1t fresh tarragon, chopped	1oz Parmesan cheese, shaved

Cut peel and pith from grapefruit. Tear into segments over large bowl, making sure to catch all juices that are released. Place segments in bowl and let sit at room temperature 20 minutes.

Combine green onion, white wine vinegar and tarragon in small bowl. Let stand 20 minutes. Measure out 1/4c of grapefruit juice from the bowl of segments. Whisk grapefruit juice into vinegar mixture. Whisk in olive oil until emulsion occurs. Season with salt and pepper.

Place salad greens in large bowl and drizzle with salad dressing. Toss greens and place on individual plates. Garnish with crumbled bacon and shaved Parmesan and drizzle with remaining salad dressing.

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