

# Citrus Salad with Bitter Greens

Serves 4—6

Bitter greens and citrus go together like peas and carrots or bitter greens and citrus. While the ingredients here are just that, you could certainly add whatever moves you— crushed olives, chopped capers, a shaving of pecorino or other cheese. Whatever your path, these types of casual salads are a good reminder that not every salad needs to be dressed in a bowl with a dressing— Sometimes it's nice to just arrange leaves on a plate, layer with sliced citrus and onion and season casually with flaky salt, vinegar and oil. Be sure to adjust the seasoning depending on how sweet or acidic your citrus is, or how bitter your greens are. If raw onion is too much for you, give them a quick rinse in cold water to remove some of its intensity.

## Ingredients

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**1–2 heads bitter greens, such as radicchio, treviso, castelfranco, or escarole, roughly torn**

**1 tangerine, orange, blood orange, or grapefruit, sliced about ¼ inch thick.**

**½ small shallot or red onion, thinly sliced**

**2 tablespoons lemon or acidic orange juice, or 1 tablespoon orange juice if it's on the sweeter side, plus 1 tablespoon sherry or white wine vinegar**

**Extra virgin olive oil**

**Kosher salt, fresh ground black pepper**

## Instructions

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1. Arrange chicories, sliced citrus, and shallot on a large serving platter in layers, seasoning with citrus juice, olive oil, salt and pepper as you go.