

Citrus Spinach & Mango Salad

Serves 6

Ingredients:

- ½ c Vegetable oil
- ½ c Basil, Fresh and finely chopped
- 4 pcs Garlic cloves, chopped
- 2 Tbs Rice vinegar
- 1 Tbs Worcestershire sauce
- 1 tsp Red Pepper Flakes
- ½ tsp Kosher salt
- ½ tsp Ground black pepper

- 1 Blood Orange, cleaned and cut into segments
- 1 Pink Grapefruit, cleaned and cut into segments
- 1 Mangos, peeled and julienned
- ½ Bacon, cooked and chopped
- 4 C Baby spinach, cleaned

Method:

1. Combine first 8 ingredients in small bowl whisking until well incorporated.
2. Pour half of the marinade over the fruit and let it sit for 15 minutes.
3. In large bowl place spinach, pour remaining marinade over spinach season with salt and pepper.
4. Place spinach and fruit on platter sprinkle with bacon and serve.