



Fruity Brunch Salad

Featuring Hawaiian Macadamia Oil

Recipe provided by Lee of The Rogue Brussel Sprout

Ingredients:

- 3 tbsp fresh-squeezed tangerine juice
- 1 tbsp Maiden Hawaii Naturals Macadamia Oil
- 1 tbsp maple syrup
- Very generous flaky sea salt and freshly ground black pepper
- Small head of radicchio
- Romaine heart
- Cup or two of baby spinach
- Various fruit of choice (shown here: mango, green kiwi, red kiwi, Ojai pixie tangerines, kumquots, mandarinquats, dragonfruit, and blueberries)
- Handful of sunflower sprouts

Directions:

- In a large mixing bowl, combine the dressing ingredients (tangerine juice, macadamia oil, maple syrup, salt, and pepper) and mix well.
- Cut the radicchio into thin ribbons and add it to the dressing. Toss well. Let the radicchio sit in the dressing while you cut up the fruit; this will help it to tenderize and mellow. Don't add the other greens yet since you don't want them to get soggy!
- Prepare your fruit as needed by peeling, slicing, removing seeds, etc.
- When you're ready to serve, cut the romaine into thin ribbons and add it to the radicchio. Add the spinach and toss.
- Transfer the greens to a serving platter and top with your sliced fruit.
- Finish it off with a handful of sprouts scattered across the top.



This salad is a light, versatile, show-stopping brunch dish that celebrates the magic of fresh produce. An abundance of fruit (choose what you love most!) is complemented by bitter radicchio and luscious Maiden Hawaii Naturals Macadamia Oil for a well-rounded dish that would be a welcome addition to any spring or summer brunch spread.

This recipe was developed by Lee of The Rogue Brussel Sprout recipe blog. You can find her on Instagram (@TheRogueBrusselSprout) and visit her blog at www.TheRogueBrusselSprout.com

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