

## Hawaiian Inspired Rainbow Salad with Citrus Vinaigrette

Makes 3-4 salads

### Hawaiian Inspired Rainbow Salad—

6-8 cups baby greens  
3-4 boiled eggs (1 per person)  
2 ears fresh corn, sliced off the cob  
2 purple sweet potatoes, steamed or baked until tender  
1 tbsp olive oil  
2 roma tomatoes, sliced  
1 medium jicama, sliced  
1 cup matchstick carrots  
1 cucumber, sliced thin

### Citrus Vinaigrette—

1 small shallot, finely chopped  
 $\frac{3}{4}$  cup olive oil  
 $\frac{1}{4}$  cup Champagne vinegar or white wine vinegar  
3 tablespoons fresh lemon juice  
2 tablespoons fresh orange juice  
 $\frac{1}{4}$  teaspoon finely grated lemon zest  
Kosher salt and freshly ground black pepper

Shake all dressing ingredients until combined. Set aside. Mash purple potatoes with 1 tbsp olive oil. Season potatoes with dash of salt and pepper.

Arrange 3-4 salads with baby greens, purple potato mash, fresh corn, tomatoes, jicama, and cucumber. Top with boiled egg and dressing. Enjoy!

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