

Hawaiian Inspired Rainbow Salad with Citrus Vinaigrette

Makes 3-4 salads

INGREDIENTS

Hawaiian Inspired Rainbow Salad—

- 6-8 cups baby greens
- 4 boiled eggs (1-2 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
- 3/4 cup olive oil
- 1/4 cup Champagne vinegar or white wine vinegar
- 3 tablespoons fresh lemon juice
- 2 tablespoons fresh orange juice
- 1/4 teaspoon finely grated lemon zest
- Kosher salt and freshly ground black pepper

INSTRUCTIONS

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 for protein and dressing.