Louisiana HARVEST of the MONTH

Satsuma Salad

Home Recipe

Serves: 2
Prep Time: 15 minutes

Ingredients

- 1 lime
- 1 Tbsp shallots, finely chopped
- 1 tsp basil or mint, finely chopped
- 1 tsp honey
- 1/8 tsp salt
- 1 ½ Tbsp extra virgin olive oil
- 1 lb. Satsumas (about 6), peeled and sliced horizontally ¼-inch thick rounds
- Freshly ground black pepper

Nutrition Facts

2 Servings Per Container
Serving Size **1 1/3 cup (263g)**

Amount Per Serving	
Calories	**210**
	% Daily Value *
Total Fat 10g	**13%**
Saturated Fat 1.5g	**7%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 150mg	**6%**
Total Carbohydrate 32g	**12%**
Dietary Fiber 6g	**21%**
Total Sugars 25g	
Includes 3g Added Sugars	**6%**
Protein 2g	
Vitamin D 0mcg	0%
Calcium 100mg	8%
Iron 0.4mg	2%
Potassium 450mg	10%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Cooking Instructions

1) Zest ½ of the lime.
2) Juice the lime, reserving 2 Tbsp of lime juice)
3) In a small mixing bowl, whisk together the lime zest, lime juice, shallots, basil or mint, honey, and salt. Add the olive oil and continue whisking to combine.
4) Arrange the satsuma slices on a plate or platter.
5) Drizzle the dressing over the satsumas. Then, sprinkle with freshly ground black pepper to taste.

Recipe adapted from *Cooking on the Weekends.*

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