

Orange, Radish, and Pistachio Salad

12 servings

9 oranges or a large and small can Mandarin oranges (reserve juice if using canned oranges)
1 ½ tablespoons shallots, finely chopped
1 ½ tablespoons fresh mint, chopped
1 tablespoon Dijon mustard
1 ½ teaspoons honey
¾ teaspoon orange zest
¾ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
3 tablespoons olive oil
3 tablespoons canola oil
9 cups frisée lettuce
1 medium-size head butter lettuce, torn into bite-size pieces
1 bunch radishes, thinly sliced
½ cup chopped pistachios

Cut a ¼ inch-thick-slice from each end of oranges, using a sharp, thin-bladed knife. Place fruit, cut sides down, on a cutting board. Peel fruit; cut away bitter white pith. Slice between membranes, and gently remove whole segments, holding fruit over a bowl to collect juices. Gently squeeze membranes to release any juice. Discard membranes. Reserve segments and juice.

Whisk together 9 tablespoons (4.5 fl. oz.) reserved orange juice, shallots, and next 6 ingredients in a bowl until blended. Whisk in both oils until well blended.

Add frisée, butter lettuce, and radishes; toss gently to coat. Top individual servings with orange segments and sprinkle with pistachios