

CHEF SARA RHODES

## ARUGULA, CANTALOUPE AND FETA SALAD

2 Oranges, squeezed  
2 limes, squeezed  
1 lemon, squeezed  
¼ cup shallots, finely minced  
2 Tbsp. Honey  
2/3 cup extra-virgin olive oil  
Salt and pepper to taste  
2 cups baby arugula, packed  
2 ½ cantaloupe, cut into 1-inche squares  
2 cups feta cheese crumbles  
3/4 cup fresh mint, rough chopped  
Roasted and Salted Pistachios

Whisk together the juices, shallot, honey, salt and pepper. Slowly pour in the olive oil, whisking constantly to form and emulsion.



Place the arugula, cantaloupe, feta and mint in a large bowl. Drizzle with enough vinaigrette to coat the greens lightly and toss well. Check salt and pepper to taste. Sprinkle with the pistachios.