

# Guy Fieri

## WATERCRESS & CITRUS SALAD

Courtesy Guy Fieri

- 2 cups watercress, large stems removed
- 2 medium oranges (peeled and cut into segments)
- 1 cup jicama, fine julienne
- 1 small red onion, sliced thin
- 1/2 teaspoon kosher salt

Honey and Lime Vinaigrette, recipe follows

In a medium bowl, combine watercress, orange segments, jicama, red onion and salt. Drizzle in 1/2 cup of Honey and Lime Vinaigrette. Toss well to combine. Divide the salad equally between 4 salad plates.

### Honey and Lime Vinaigrette

- 1 Tablespoon honey
- 2 Tablespoon lime juice
- 3 ounces olive oil

In a small bowl, whisk honey and lime juice together. Continue to whisk while slowly drizzling olive oil until all of the oil is incorporated.

- Yield: 4 servings
- Prep Time: 30 minutes
- Cook Time: 5 minutes
- Inactive Prep Time: 0 minutes
- Ease of preparation: easy



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