

That's what I'm talking about

**HAMILTON**  
relay



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*"It's hard not to believe in magic."*

That's what I'm talking about



## Citrus Salad

### *Ingredients:*

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*4 cups arugula*

*1 fennel bulb, thinly sliced, plus a pinch  
of chopped fronds for garnish*

*2 clementine oranges, peeled  
and segmented*

*Juice of one orange*

*1 package of pomegranate seeds*

*1/2 red onion, thinly sliced*

*1 Tbsp Dijon mustard*

*1 Tbsp balsamic vinegar*

*3 Tbsp extra virgin olive oil*

*Salt*

*Freshly ground black pepper*

### *Directions:*

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1. Toss the arugula, fennel, clementine segments and onion together in a large bowl.
2. In a small bowl, whisk together the Dijon mustard, vinegar, orange juice and olive oil. Season with salt and pepper.
3. Drizzle salad with dressing. Garnish with fennel fronds and pomegranate seeds. Serve immediately.