



# Citrus-Herb Spring Salad Cups

Prep Time: 15 minutes  
Bake Time: 0 minutes  
Yield: 4 Servings

## INGREDIENTS

**6 butter lettuce leaves**

**½ large cucumber, peeled and finely diced**

**1 orange, supreme'd and chopped**

**1–2 tablespoons fresh mint, chopped**

**1 tablespoon fresh dill, chopped**

**1 tablespoon minced shallot or red onion**

**1 ½ teaspoons honey**

**1 tablespoon lime juice**

**1 tablespoon olive oil**

**Salt and cracked black pepper to taste**

## DIRECTIONS

1. Arrange lettuce cups on a serving tray.
2. In a bowl, combine cucumber, orange, mint, dill, and shallot.
3. Whisk honey, lime juice, olive oil, salt, and pepper in a small bowl.
4. Pour dressing over the salad mixture and toss gently.
5. Spoon evenly into the 6 lettuce cups.
6. Garnish with extra herbs or pepper if desired.



**RICHLAND  
LIBRARY**

access freely.®

Recipe adapted from:  
Chef Floyd