Ingredients

* 4 heads Boston lettuce
* 20 clementines, segmented
* 6 beets, yellow and/or purple, peeled and sliced thin
* ½ cup olive oil
* 1/4 cup rice vinegar
* 1 tsp Dijon mustard
* salt and pepper to taste

Procedure

1. Tear Boston lettuce into bite size pieces
2. Separate clementine segments
3. Thinly slice beets
4. Combine oil, vinegar, mustard, and salt and pepper (to taste)
5. Arrange a clementine segment on a piece of lettuce, with a slice of watermelon radish. Spoon dressing on top. This should be served as a single ‘bite’.