

Fruit and Avocado Salad

- Prep Time: 15 minutes
- Cook Time: NA minutes
- Total Time: 15 minutes
- Servings: 2



Ingredients:

- 2 Navel Oranges
 - 1 grapefruit
 - 2 tablespoons Carlini Pure Olive Oil
 - Pinch Stonemill Iodized Salt
 - Pinch Stonemill Ground Black Pepper
 - 1/4 red onion, minced
 - 3 ounces Little Salad Bar Spring Mix
 - 1 avocado, pitted and sliced
 - 1/4 cup blueberries
 - 3 tablespoons Emporium Selection Blue Cheese Crumbles
 - 1/4 cup Southern Grove Chopped Pecans
-

Directions:

1. Supreme your citrus fruits by cutting off the top and bottom and cutting away the peel and pith, leaving no white on the outside of the fruit. Slice each segment into wedges by cutting toward the center of the fruit along the membrane. Reserve the rinds.
2. Squeeze excess juice from the rinds into a small bowl.
3. Add olive oil, salt, pepper and onions. Whisk until dressing holds together.
4. Place lettuce on a plate, top with citrus slices and avocado.
5. Sprinkle with blueberries, blue cheese and pecans.
6. Drizzle dressing over top and serve. Leftover dressing may be stored in refrigerator for up to one week.



Recipe Courtesy of:
ALDI Test Kitchen