

Winter Salad with Citrus Vinaigrette

Serves 4 | Serving size: 2 cups

Ingredients Needed:

Citrus Vinaigrette

- ½ cup orange juice
- 1 tablespoon white vinegar
- 1 tablespoon shallot, finely chopped
- 2 tablespoons olive oil

Winter Salad

- 5 cups mixed fresh greens
- 2 (15 oz.) cans cut beets, drained
- 1 cup (~3 whole) mandarin orange sections
- 1 ripe avocado, sliced into thin wedges
- Salt and pepper to taste



Directions:

To make the vinaigrette:

1. Place a small saucepan over medium heat, and add orange juice and vinegar. Bring to a simmer, and cook 7–9 minutes or until thickened and reduced to about 3 tablespoons.
2. Pour orange juice mixture over chopped shallot in a small bowl.
3. Mix in olive oil and set aside.

To make the salad:

1. Place mixed greens in a large serving bowl.
2. Add drained cut beets.
3. Add orange sections and toss.
4. Add citrus vinaigrette and toss until evenly distributed.
5. Scatter avocado wedges on top of the salad.
6. Add salt and pepper to taste.
7. Serve immediately.