

Avocado and Almond Citrus Salad

We like to call this our “spring” into summer salad. Filled with so many wonderful flavors. This salad has it all, sweetly zesty chunks of citrus, creamy avocado, toasty seasoned almonds and summers perfect herbs all topped with a sesame vinaigrette. Try it, we promise you’ll love it!

INGREDIENTS

- 1 5-ounce bag mixed greens
- 2 large ruby-red grapefruits (or oranges or mangoes), peeled and chopped
- 1 large ripe avocado, peeled, pitted and sliced
- 1 handful fresh basil leaves, roughly chopped
- 1 handful fresh mint leaves, roughly chopped
- half of a medium red onion, thinly sliced
- 1/2 cup sliced or slivered almonds, toasted
- optional topping: toasted sesame seeds

SESAME VINAIGRETTE INGREDIENTS:

- 2 tablespoons avocado oil (or olive oil, or any other mild-flavored oil)
- 1 tablespoon low-sodium soy sauce*
- 1 tablespoon rice vinegar
- 1–2 teaspoons maple syrup or honey
- 1/2 teaspoon toasted sesame oil
- 1/4 teaspoon each: ground ginger and garlic powder
- sea salt and freshly-cracked black pepper, to taste

INSTRUCTIONS

To Make The Vinaigrette: Whisk all ingredients together in a bowl (or shake together in a mason jar) until combined. Taste and add additional sweetener if desired. Use immediately or refrigerate in a sealed container for up to 3 days.

To Make The Salad: Combine all ingredients in a large salad bowl, drizzle evenly with the vinaigrette, and toss until evenly combined. Sprinkle with toasted sesame seeds plus an extra twist of freshly-cracked black pepper. Serve immediately and enjoy!