Blood Orange and Winter greens salad

**Salad**

* 4 blood oranges, including 1 for juice
* 2 cups mixed baby spinach
* A few fennel fronds (keep long but trim)
* 20 Red vein sorrel leaves (or mustard leaves)
* Small bunch mibuna leaves, wash and spin dry
* ½ red onion, thinly sliced
* 1/3 cup raisins
* ¼ cup toasted sunflower seeds
* Small bunch chives, snipped

**Dressing**

* 1/4 cup fresh orange juice (SQUEEZED)
* 1 tablespoons sherry vinegar
* ½ tablespoon honey
* 1 teaspoon Dijon mustard
* 2 TBsp extra-virgin olive oil
* Salt and pepper, to taste (at least ½ tsp of each)

**Instructions**

**Salad**

With a sharp knife, cut off rind and pith from oranges. Slice them in half and then crosswise. Set aside.

In a large bowl, toss together the spinach, half of the orange slices, red onion, raisins, sunflower seeds and fennel fronds. Also use the mibuna, mustard leaves (if using) Red Vein Sorrel and chopped chives.

**Dressing**

Combine first 4 ingredients in a medium bowl. Slowly whisk in Olive oil. Season with salt and pepper. Set aside.

Dress the salad just before serving. Use just enough to lightly coat the leaves. Reserve extra dressing to use separately or save for another use. Arrange remaining orange slices and avocado (if using) on top. Add fennel fronds. Serve with extra dressing on the side. Enjoy!