

Cara Cara and Winter greens salad

Dressing

- 1/3 cup fresh orange juice
- 2 tablespoons sherry vinegar
- 1 tablespoon honey
- 2 teaspoons Dijon mustard
- 1/4 cup extra-virgin olive oil
- Salt and pepper, to taste

Salad

- 2 cara cara oranges
- 2 blood oranges
- 2 cups mixed baby spinach
- A few fennel fronds
- Kale, sliced thinly
- 1/2 red onion, thinly sliced
- 1/3 cup pomegranate jewels
- 1/4 cup toasted pine nuts (optional)
- Salt and pepper, to taste

Add roasted
cauliflower
florets.

Instructions

Dressing

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

Salad

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

In a large bowl, toss together the kale, half of the orange slices, red onion, pomegranate (or raisins if using), pine nuts and other herbs.

Drizzle in just enough dressing to coat; do not soak. Reserve extra dressing to pass separately or save for another use.

Arrange remaining orange slices and avocado on top. Add fennel fronds. Serve with extra dressing on the side. Enjoy!