Avocado, Orange & Almond Salad

This delicious Spanish salad combines complimentary flavors and colors and will go well with other salads for a luncheon or as an accompaniment to Mojo Chicken. Photo shows a half recipe.

4-6 servings

INGREDIENTS

4 Tbs. olive oil
2 Tbs. fresh lemon juice
1 Tbs. chopped fresh parsley
salt & pepper
2 flavorful tomatoes, seeded and roughly chopped
2 small avocados, peeled and cut into chunks
2 oranges, peeled, halved, and sliced
1/2 small red onion, sliced into rings
1/4 c. toasted sliced or slivered almonds
10-12 black olives

DIRECTIONS

1. Whisk together the olive oil, lemon juice and parsley. Season with salt and pepper. Using half the dressing mixture, toss together with the avocados and tomatoes.
2. Arrange the sliced oranges on a plate and scatter with onion rings. Drizzle with the rest of the dressing. Spoon the avocados, tomatoes, almonds, and olives on top.