

This easy and beautiful salad is a perfect side with Middle Eastern fare. The dates add extra sweetness, but if you choose to serve it for dessert you can drizzle it with a little honey!



Serves 8-10

Moroccan Orange Salad

6 ripe oranges
4 dates, pitted and cut into
matchsticks
1/4 c. blanched almonds,
slivered
Honey (opt.)
Fresh mint leaves (opt.)
Ground cinnamon (opt.)

Peel oranges, removing
all pith, and slice crossways.

Arrange oranges
attractively on a serving
plate. Top with dates and
slivered almonds. If desired,
drizzle with a few teaspoons
of honey.

If desired, sprinkle
with mint leaves and/or
ground cinnamon. Serve.