

Citrus and Avocado Salad

Ingredients:

4 cups mixed greens

2 medium oranges, sectioned

1 grapefruit, sectioned

1 avocado, cubed

2 tablespoons olive oil

2 teaspoons honey

3 tablespoons grapefruit juice

¼ cup feta cheese

2 tablespoons pistachios

Instructions:

- 1. Combine lettuce, orange sections, grapefruit sections, and avocado in medium mixing bowl.
- 2. Combine olive oil, honey, and grapefruit juice in small mixing bowl. Drizzle dressing on salad mixture and toss gently.
- 3. Sprinkle with cheese and pistachios.

Variations:

- Add kale and spinach
- Add grilled chicken for protein

Prep Time: 15 minutes

Cooking Time: 0 minutes

Equipment:

knife cutting board medium mixing bowl small mixing bowl measuring cups and spoons

Servings: 6 servings Serving Size: 1 cup



Nutrition Facts: 190 Calories, 12 g Fat, 2.5 g Saturated Fat, 19 g Carbohydrates, 3 g Protein, 6 g Fiber, 3 g Sugar, 80 mg Sodium.

Check out our blog at www.cookingoncampus.arizona.edu to find past recipes and a list of upcoming classes!

For more info about nutrition and what to eat on campus, go to www.health.arizona.edu, click Health Promotion, then Nutrition.

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