

## ***Slice It Up Orange Salad***

Courtesy of Carole's Creations

Prep Time: 15 minutes

Serves: 6

**CChints:** This is a refreshing and colorful salad. Save time by peeling and slicing your oranges a day ahead and store in the refrigerator until ready to assemble the salad. Julian sliced basil simply means to stack the leaves on top of each other and roll them up into a long and cut in thin strips across the leaves. This salad can be made two ways...1 with avocado and 1 with red onion or both.



10 ounce bag of mixed lettuce greens  
6 large naval oranges, peeled and sliced  
8 ounce package Fresh Mozzarella cheese, sliced 1/4- 1/3 inch thick  
8 fresh basil leaves, rolled and sliced very thin  
1/2 medium red onion, very thin slices  
1 avocado  
Salt and pepper to taste  
2 tablespoons extra-virgin olive oil  
1 teaspoon balsamic vinegar  
1/8 teaspoon sugar or substitute

Avocados turn brown when they have been exposed to the air too long. Try to make the salad within one to two hours before serving in order to insure green avocados.

On a serving platter or on 6 individual plates, lay the salad greens on the plate(s). The next layer is oranges and cheese, alternated. Sprinkle with the basil and top with the onions.

To cut the avocado, run a sharp knife lengthwise around the fruit. Gently twist the two halves and pull it apart to reveal a large round seed. Using your knife, tap the seed with the blade so that it just sticks in it. Gently turn the knife and the seed will pop out. Use a spoon to scoop out the flesh and put it on a cutting board. Slice it down the middle and into slices about 1/3 inch wide. Gently place each piece around the salad. Sprinkle lightly with salt and pepper.

Whisk the oil, vinegar and sugar together and drizzle over the salad.