



# Winter Citrus and Avocado Salad

from Absolutely Avocados cookbook

## INGREDIENTS

- 6 large lettuce leaves
- 1 pink grapefruit
- 1 naval orange
- 1 tangerine
- 1 avocado
- 1 tsp extra-virgin olive oil
- 1/2 tsp agave nectar
- Salt and pepper to taste

## DIRECTIONS

- 1) Spread out the leaves of lettuce on a serving platter.
- 2) Cut the top and bottom off the grapefruit. Stand the grapefruit on its bottom and cut away the skin to reveal the pith-free flesh of the fruit. Turn the grapefruit back on its side and cut the citrus into six 1/4- to 1/3-inch thick slices. Carefully remove any visible seeds. Arrange 1 slice of grapefruit on each lettuce leaf. Repeat this process for the orange and tangerine.



**Prep Time:** 10 minutes

**Total Time:** 10 minutes

**Serves:** 6

- 3) Cut the avocado in half lengthwise. Remove pit from the avocado. Remove avocado from the skin, and cut each half of the avocado into 6 strips. Add 2 strips on top of each citrus pile.
- 4) Drizzle with the olive oil and agave nectar. Sprinkle with salt and pepper and serve immediately.

Enjoy!