



Avocado & Mandarin Salad

This simply sweet salad is the perfect seasonal side or go-to when you want something light but flavorful!

What You'll Need

- $\frac{1}{4}$ thinly sliced shallot or red onion
- 3 to 4 Fruit World Mandarins, juice 1, peel 3 tear into segments
- 1 to 2 ripe West Pak Avocados, sliced into wedges
- 1 clamshell container, Josie's Organic Baby Arugula
- 1 to 2 tablespoons, olive oil
- Kosher salt and pepper to taste

How to Prepare

Start by filling a small bowl with ice water, this is where you will soak the onions or shallots while you prep the rest of the dish. Thinly slice $\frac{1}{4}$ of a red onion or shallot, add to chilled water to mild the bite.

In a large serving bowl add 1 clamshell container of the arugula and toss with the juice of 1 mandarin and 1 to 2 tablespoons of olive oil. Add salt and pepper to taste.

Top with the remaining 3 peeled and segmented mandarins, and 1 to 2 ripe avocados, cut into slices. Drain the onions/shallots and sprinkle on top. For an additional crunch try adding your favorite seeds or nuts, yum!