



Leafy Greens with Orange & Avocado

- 5 - 6 oz (6 - 8 cups) assorted leafy greens (arugula, red leaf, butter lettuce, radicchio, Italian parsley, fresh basil leaves etc)
- 1 large orange
- 1 avocado
- 1/3 cup or more crumbled feta cheese, gorgonzola, or bleu cheese
- 1/3 cup or more **TSG Rosy Raspberry Basil Vinaigrette**

1. Place greens in a large salad bowl. Peel orange and cut into 1-inch pieces; add to greens.
2. Cut avocado in half and remove pit. Peel skin from each half and cut avocado into 1/2-inch pieces; add to greens.
3. Add cheese and drizzle with TSG vinaigrette; toss to coat. Use more TSG vinaigrette as desired.

Makes 4 – 6 servings

NOTE: For a main dish salad, serve with sliced cooked chicken.

SALAD