

## **Farmers Market Salad with Blood Orange Dressing**

Want to know what to do with the delicious and incredibly sweet summer strawberries that you can find at your local Farmers Market? Try this combination or add in your own Farmers Market finds and toss with homemade Blood Orange Dressing.

### **Ingredients**

4 large handfuls Baby Mixed Greens  
1 large handful Baby Spinach  
2 ounces Sunflower Sprouts, halved  
½ cup very thinly sliced Red Onion (about ¼ onion)  
2 cups Cucumbers (halved then thinly sliced, English or Persian Cucumbers recommended)  
2 cups Jicama (peeled, halved then sliced into ¼ inch thick, 1½-inch long strips)  
2 cups Strawberries (tops removed then sliced vertically)  
2 large firm ripe Avocados, diced

### **Blood Orange Dressing**

¾ cup Extra Virgin Olive Oil  
¾ cup fresh Blood Orange Juice  
2 tablespoons White Balsamic Vinegar  
Freshly ground Sea Salt and Black Pepper to taste

### **Preparation**

Toss mixed greens, spinach, sprouts, onion, cucumbers and strawberries in a large salad bowl. Add diced avocado and gently toss.

Combine blood orange juice and white balsamic vinegar in a small bowl. Whisk in extra virgin olive oil and generously season with sea salt and black pepper to taste.

Toss salad with desired amount of dressing and serve.

Serves 4-6