



Almond Citrus Salad

- Dressing:
 - 1/3 cup orange juice
 - 2 Tbsp. white wine vinegar
 - 2 Tbsp. vegetable oil
 - 1 Tbsp. honey
 - 2 tsp. freshly grated ginger
 - 1/4 tsp. salt
 - 1/8 tsp. red pepper flakes
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- Salad:
 - 2 grapefruits, peeled and segmented
 - 2 navel oranges, peeled and sliced
 - 1/4 cup red onion, finely chopped
 - 6 cups lightly packed spinach leaves, torn into bite-size pieces
 - 2/3 cup Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 30 minutes

Prepare dressing by combining orange juice, vinegar, oil, honey, ginger, salt and pepper flakes in blender. Mix thoroughly. In bowl, combine fruit, onion and dressing. Set aside 30 minutes. Line four individual plates with spinach. Spoon fruit mixture with dressing over spinach, dividing equally. Just before serving, sprinkle with Almond Accents.

Makes 4 servings

For more great recipe ideas, visit www.almondaccents.com.