

Vibrant Orange Salad

Inspired By: Cookie+Kate

Ingredients

Salad

- ¼ cup sliced almonds or pumpkin seeds
- 5 to 6 ounces mixed greens
- 2 oranges, peeled and sliced into thin rounds
- 2 ounces feta cheese, crumbled (about ½ cup)

Lemon dressing

- ¼ cup extra-virgin olive oil
- 3 tablespoons lemon juice
- 1 ½ teaspoons honey
- ¼ teaspoon salt



INSTRUCTIONS

1. Place the greens on a large serving platter or into a large serving bowl. Arrange the oranges, toasted almonds, and feta cheese on top.
2. In a small bowl, combine the olive oil, lemon juice, honey and salt. Whisk together until blended.
3. Once you're ready to serve, drizzle the dressing lightly over the salad (you might have a little extra), toss, and serve immediately.