



Olive on Tap Citrus Fennel and Avocado Salad with Cara Cara Orange dressing

INGREDIENTS: 3 each - navel oranges - cara cara oranges - mandarin * 2 minneola oranges - 1 Blood Orange * 1/2 fennel bulb, very thinly sliced * 1 avocado, peeled, pitted and sliced * 1/4 cup **Olive on Tap Blood Orange Olive Oil** * 4 Tbsp **Olive on Tap 18yr Golden Cara Cara Orange Balsamic** * kosher salt and freshly cracked black pepper

Slice an assortment of citrus, totaling about 2½ to 3 pounds and plate them with fennel and avocado. Whisk dressing until emulsified, pour over salad & season. Top with 1/4 cup mint leaves or Basil or Cilantro and Reserved fennel fronds.