



Citrus & Avocado Salad with Basil & Peach Vinaigrette from Nosh with Tash.

Serves 6

Ingredients:

2 ripe avocados, pitted and skin removed and cut into slices

2 grapefruits, peel removed and cut into slices

2 oranges, peel removed and cut into slices

A handful of cherry tomatoes, halved or quartered

4 ounces fresh, sliced mozzarella (optional)

sea salt to taste

3 tablespoons red wine vinegar

½ tablespoon fresh thyme leaves

1 ripe juicy peach, halved with pit removed

6 tablespoons olive oil ½ cup (divided) fresh basil leaves

2 tablespoons chopped chives

Directions:

1. On a large platter arrange the avocado, grapefruit, oranges, tomatoes, and mozzarella (if using) in a pleasing way. Top with a little sea salt.
2. In a blender combine the red wine vinegar, thyme, peach, olive oil, and half the basil until smooth. Season with salt and pepper to taste.
3. Pour dressing over the salad and finish with the remaining basil and the chopped chives.

Learn more about Natasha at her website Nosh with Tash- www.noshwithtash.com/

¡Buen Provecho!