

FRESHER than FRESH

SIGN UP to WIN \$100





BUTCHER & Seafood



GROCERY & Deli







Krinos Cow & Goat Milk Feta Cheese



WHAT'S FOR DINNER?

Citrus Salad with Avocado

Ingredients

- 4 medium soft corn tortillas
- 4 medium seedless navel oranges
- 3 medium red or pink grapefruits
- 2 cups cubed fresh watermelon, seeded
- 3 tbsp honey
- 4 tbsp apple cider or raspberry vinegar
- 2 avocados, peeled and
- (optional)

Instructions

Slice corn tortillas into thin strips. Dry the strips by placing on a cookie sheet and baking in preheated 225° F oven for approximately 15 minutes. Set aside. Grate the oranges to obtain approximately 2 teaspoons of orange rind for each serving. Set aside. Peel oranges and grapefruits and then section and remove any seeds from the fruits. Set these sections aside. In a glass bowl, mix honey, vinegar, orange, grapefruit sections and watermelon. Add the orange rinds and tortilla strips. Toss all ingredients gently. Top with avocado slices and a sprig 6 sprigs fresh mint for garnish of fresh mint for garnish. Serve with grilled fish or chicken. Makes 4 servings.



Deluxe Buns