

Apple Avocado Salad With Tangerine Dressing



Serves 2 Prep 25 mins

No Cook

Easy

Ingredients

2 baby gem, shredded
1 tbsp pine nuts
50g stilton with cranberry,
cubed
2 tsp lemon zest
1 medium apple, grated
1 medium avocado diced

dressing

1 orange, juiced
1/2 tbsp olive oil
1 tsp lemon juice
1/2 tsp lemon zest

1. Make the dressing: combine the orange juice, oil and lemon zest in a lidded container. Seal and shake until well combined.
2. Make the salad: toss the baby greens, pine nuts, cranberry stilton and lemon zest in a large bowl.
3. To make ahead stop at this point and refrigerate the salad. When ready to serve mix in the grated apple and cubed avocado.
4. Goes very well with mini cranberry pork pies, but also with roast or fried chicken or any other meat.