citrus avocado salad



featured product:
baby spring mix

a citrus-y oasis for the tastebuds! this sweet and salty combo is a must for brightening up any weekday meal.

the mandarin and avocado toppings provide the perfect zest-but-calm pairing next to the tangy bite of feta cheese.

ingredients

1 clamshell **organicgirl baby spring mix**
1 avocado
2-3 mandarins
organicgirl lemon agave dressing
½ block feta (dairy-free or regular)

directions

prepare the ingredients:
– peel, pit, and slice the avocado.
– peel the mandarins and slice them.
– crumble the feta cheese.

instructions:

1. in a large salad bowl, combine the baby spring mix, diced avocado, mandarin segments, and crumbled feta.
2. prepare the organicgirl lemon agave dressing according the instructions; drizzle over the salad.
3. gently toss all the ingredients together until they are evenly coated with the dressing.
4. serve immediately, or chill in the refrigerator for about 10 minutes before serving to enhance the flavors.