



Avocado and Citrus Salad

Makes 6 servings

Prep: 10 minutes

- 1 (24-ounce) jar refrigerated grapefruit and orange sections, drained
- 3 cups mixed salad greens
- 2 Avocados from Mexico, peeled, pitted, and sliced
- 1/3 cup thinly sliced green onions
- Poppy Seed Dressing (recipe follows)
- 1/2 teaspoon ground black pepper

1. In a large bowl, combine citrus sections, salad greens, avocados, and green onions. Drizzle with desired amount of Poppy Seed Dressing, and toss to coat. Sprinkle with pepper.

Poppy Seed Dressing

Makes 1 1/2 cups

Prep: 5 minutes

- 1/3 cup Domino® sugar
- 1 teaspoon salt
- 1/3 cup white vinegar
- 1/3 cup mayonnaise
- 1 cup olive oil
- 2 tablespoons poppy seeds

1. In a small bowl, combine sugar, salt, and vinegar, stirring until dissolved. Stir in mayonnaise. Slowly whisk in oil. Stir in poppy seeds.