

LEAFY GREENS WITH MANGO, BEETS, AVOCADO, GOAT CHEESE & ORANGE SHERRY VINAIGRETTE

4 servings

Source: Sweet Pea Cuisine LLC

1 head red leaf lettuce or baby gem lettuce, cleaned and cut into bit sized pieces
1 ripe ataulfo mango, diced
1 avocado, diced
2 medium sized beets, cooked and diced*
1 red onion, diced
¼ cup toasted and chopped pecans
¼-½ cup crumbled goat cheese
2 teaspoons frozen orange juice concentrate
¼ cup aged sherry vinegar
1 teaspoon dijon mustard
⅔ cup mild extra virgin olive oil
Salt and pepper

1. In a small bowl, whisk together the orange juice, sherry vinegar and mustard. Slowly drizzle in the olive oil, whisking to emulsify. Season to taste with salt and pepper.
2. Toss with lettuce in a large bowl with a few tablespoons of the dressing.
3. Combine the mango, avocado and red onion and toss with a little dressing.
4. Arrange the lettuce in a serving bowl. Surround the lettuce with the mango mixture.
5. Toss beets with a little dressing and add to the serving bowl.
6. Crumble goat cheese over the top and sprinkle with almonds.
7. Enjoy!

**you can use pre-cooked beets found in produce section*