Honey Citrus Salad with Avocado



Preheat oven to 255 degrees F. Slice corn tortillas into very thin strips. Place strips on a cookie sheet and bake for 15 minutes or until dry and crispy. Set aside. Peel oranges and grapefruits, then section, seed and place in large bowl; set aside. In small bowl, whisk together honey, raspberry vinigar, oil and salt. Pour over citrus sections and toss gently. Top with avocado slices and ... [read full recipe below]

YIELD: MAKES 6 SERVINGS

Ingredients

* 3 (6-inch) - corn tortillas
* 4 - oranges
* 4 - grapefruits
* 1/3 cup - honey
* 1/4 cup - raspberry vinegar
* 2 tablespoons - oil
* 1/4 teaspoon - salt
* 1 - avocado, sliced

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In small bowl, whisk together honey, raspberry vinigar, oil and salt. Pour over citrus sections and toss gently.

Top with avocado slices and tortilla strips.