

Recipe - Spicy Orange Salad, Moroccan Style

Ingredients:

- 3 large seedless oranges
- 1/8 tsp cayenne
- 1 tsp paprika
- 1/2 tsp garlic, minced
- 3 TBS olive oil
- 1 TBS red wine vinegar
- 1/3 cup chopped parsley
- 12 black olives, pitted and cut up (Greek or Italian)
- Salt and pepper to taste
- Optional: two chopped avocados

Directions:

Peel and wedge oranges.

Cut into 1 inch pieces.

In bowl mix add next 6 ingredients, plus salt and pepper, and whisk

Add oranges, parsley and olives and toss.

Serves 6.

Served with steamed fresh asparagus tossed with butter.