**Winter Citrus Salad**

**Serves 4**

**Dressing:**

2 tablespoons orange juice

1 tablespoon lime juice

1 tablespoon apple cider vinegar

1 tablespoon honey

1 teaspoon Dijon or spicy brown mustard

1 small clove garlic – minced or pressed

salt & black pepper to taste

1/3 cup extra virgin olive oil

**Salad:**

4 cups lettuce of choice, sliced or coarsely chopped

3 citrus fruits of choice, pieces separated and cut in half or thirds

1 avocado, chopped

2 green onions – thinly sliced

½ cup dried cranberries

½ cup pecans – toasted and roughly chopped

1 can roasted chickpeas

Goat cheese crumbles or other cheese as desired

**Roast the chickpeas:** Preheat oven to 400° F.Rinse the chickpeas, then toss them onto a rimmed baking sheet. Place in oven to allow them to dry, shaking the pan after 5 minutes or so. Spray with non-stick spray and allow to cook until golden brown and crispy, checking every 5 minutes.

**Make the dressing:** In a small bowl or jar, whisk or shake together the orange juice, lime juice, vinegar, honey, mustard and garlic. While whisking, stream in the olive oil. Taste and adjust for seasoning with salt and pepper and adjust for sweetness with more honey if desired. (Dressing will keep in a sealed jar in the refrigerator for a week.)

**Assemble the salad:** In a large bowl, place lettuce, citrus, green onions, cranberries and chickpeas. Toss with dressing. Place on individual plates and top with pecans, avocado, and cheese.