

ORANGE AND AVOCADO SALAD WITH PISTACHIOS

(slightly modified from *Bon Appétit*)

2 Navel oranges
2 Blood oranges
2 tablespoons fresh lemon juice
1 teaspoons orange-flower water
Large pinch of kosher salt
2 avocados, cut into large pieces
3 tablespoons roasted pistachios
fresh tarragon leaves to taste
Extra-virgin olive oil (for drizzling)

Using a paring knife, remove peel and white pith from oranges. Slice into rounds, then cut into 1-inch pieces. Transfer to a medium bowl and add lemon juice, orange-flower water, and salt. Toss and let sit 5 minutes so citrus can release some of their juices.

Transfer citrus, leaving juice behind, to a large plate. Tuck avocado in between and around citrus.

Spoon citrus juice over salad, scatter pistachios and tarragon over, and drizzle with oil.