

Salads

AVOCADO AND ALLIUM SALAD WITH CITRUS DRESSING



Serves 4

- 300 g baby leeks
- 2 red onions, quartered
- 30 ml garlic flavoured avocado oil
- 50 ml Egyptian dukkah
- Juice and zest of 1 orange
- Handful herbs – chives, parsley and coriander, chopped
- 1 orange, segmented
- 1 avocado, peeled and sliced

Preheat the oven to 220°C. In a large roasting dish, arrange the leeks and onions, carefully coat with half the avocado oil and sprinkle on the dukkah. Season to taste and then roast, tossing occasionally until the leeks and onions are cooked – about 25 minutes.

Cool and then drizzle over the remaining avocado oil, orange juice with zest and the herbs.

Arrange the onions and leeks on a serving plate, top with the orange segments and the avocado and then pour over the remaining juice from the roasting pan.

Recipe Sasha Zambetti, editor of food magazine, Avocado/Avokado.
