

Orange Salad with Extra-Virgin Olive Oil, Pistachios and Chili

2 Cara Cara oranges
2 Minneola Tangelos
1/4 tsp. salt
1/4 tsp. freshly ground black pepper
1/4 tsp. red pepper flakes
1/4 tsp. ground coriander seed
4 tablespoons best extra-virgin olive oil
1 tablespoon chopped parsley
2 tablespoons crushed pistachios

Cut the tops and bottoms from the oranges and then slice off the skin and pith in long, curving swoops. Trim off any remaining white pith with the butt end of the knife.

Slice the oranges crosswise into thin rounds.

Arrange oranges and any of the juices from the cutting board onto a platter.

Sprinkle with salt, pepper, pepper flakes, ground coriander seed, olive oil, parsley and pistachios.

Cover with plastic wrap and let the salad sit for at least 30 minutes before serving.

Serves 4

Jo Ann Hess