



# Orange, Radish and Olive Salad

## FEATURING Fused Orange ExVO



### Ingredients:

5 navel oranges  
1 tablespoon fresh lemon juice  
1 tablespoon orange olive oil  
1 teaspoon honey  
1/8 teaspoon cinnamon  
1/8 teaspoon cayenne  
8 radishes, trimmed and cut into thin wedges  
12 oil-cured black olives, pitted and chopped

### Preparation:

Cut peel and white pith from 4 oranges with a sharp knife. Halve oranges lengthwise, then cut crosswise into 1/4-inch-thick slices. Squeeze enough juice from remaining orange to measure 3 tablespoons.

Whisk together orange and lemon juices, oil, honey, cinnamon, and cayenne until emulsified. Season with salt and pepper. Add orange slices, radishes, and olives and gently toss. Let stand at room temperature 15 minutes before serving



Vinaigrette

Oil and vinegar to tap, taste and treasure

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