



Total Time: **15 minutes**

Prep Time: **10 minutes**

ingredients (Servings: 4)

4 small to medium oranges

1 small red onion, peeled, halved and very thinly sliced

2 scallions, roots trimmed, rinsed, peeled and thinly sliced diagonally

4 Tablespoons olive oil

2 Tablespoons white wine vinegar

1/4 teaspoon each, salt and pepper (or to taste)

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directions

step 1: To cut off the orange peel, first slice off the top and bottom of the orange to see where the peel ends and the orange begins. Then, with the orange sitting flat on your cutting board, cut off the rind from top to bottom, making sure to remove all the white part (the pith, which can be bitter). Cut the orange into 1/4-inch slices and place into a large bowl.

step 2: Add the thinly sliced red onion and scallions to the oranges. Drizzle olive oil and vinegar over the oranges and onions. Sprinkle salt and pepper on top. Let sit 5 minutes.

step 3: Toss lightly with spoons and serve.