

*BOKCHOY SALAD WITH ORANGES
AND BLACK OLIVES*

Serves 4

1 bunch small bokchoy, washed, drained and finely cut
1 navel orange, cut in circle slices
15 black olives

Dressing:

2 tablespoons olive oil (extra virgin, first cold pressed, and organic)
Juice and zest of 1 navel orange
Celtic sea salt and paprika to taste

In a bowl, mix the bokchoy, the orange and the black olives.

In a small bowl, mix the olive oil, the orange juice and zest, some salt and paprika.

Pour enough dressing over, toss to coat, and serve.