

## Spiced Orange Salad

The combination of oranges and onions first appeared in *Sunset* in the early 1930s, inspired by salads from the Middle East and Africa and by the abundance of both crops in the West. For this salad, we prefer juice oranges such as Valencias; their slices hold together better than those of navel oranges.

SERVES 6 | TIME 15 to 20 minutes

- ¼ tsp. ground cumin
- ½ tsp. each paprika or mild ground dried chiles and kosher salt
- ¼ tsp. each freshly ground black pepper, chopped thyme leaves, and curry powder
- ¼ tsp. cinnamon
- ¼ cup white wine vinegar, plus more to taste
- 1 tbsp. olive oil
- 1 tsp. sugar
- 6 oranges (2½ lbs. total)
- 1 mild red onion (6 oz.), thinly sliced (see *Quick Tip* below)
- ½ cup finely slivered mint leaves, plus whole leaves for garnish
- 2 tbsp. chopped cilantro, plus whole leaves for garnish
- Salt
- ½ cup black olives such as Niçoise or kalamata

1. In a small bowl, combine cumin, paprika, kosher salt, pepper, thyme, curry powder, and cinnamon.
2. In another small bowl, mix vinegar with the oil and sugar. Stir in spice blend. Set aside.
3. With a small, sharp knife, cut peel and white membrane from oranges. Slice the oranges crosswise into ¼-in.-thick slices and discard seeds.
4. In a wide, shallow bowl, gently mix orange slices, onion, slivered mint, and chopped cilantro. Pour in dressing and mix gently. Taste and add salt and more vinegar if desired.
5. Scatter olives, mint leaves, and cilantro leaves over the top.

**Quick Tip:** If you have a super-pungent red onion, put the slices in a bowl of cold water and soak 15 to 30 minutes, changing the water if necessary.

PER SERVING: 139 cal., 37% (51 cal.) from fat, 1.7 g protein, 5.7 g fat (0.7 g sat.), 22 g carbo (4.6 g fiber), 370 mg sodium, 0 mg chol.