



Insist on California Avocados

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Avocado Fruit Stand Salad

Serves 4

Dressing

- 1/4 cup olive oil
- 2 Tbsp. raspberry vinegar
- 2 Tbsp. chopped walnuts, toasted
- 1 tsp. grated lime peel
- 1 Tbsp. fresh lime juice
- 1 Tbsp. chopped fresh basil leaves
- 1/2 tsp. dry mustard
- 1/4 tsp. salt
- 1/4 tsp. ground black pepper

Salad

- 1 pkg. European-Style salad, any variety
- 3 kiwi, peeled, cut in half lengthwise & sliced in half rounds
- 2 red or pink grapefruit, peeled and segmented
- 2 cups sliced strawberries
- 1 ripe Fresh California Avocado, seeded, peeled, one-half sliced into 8 portions, remaining avocado cubed

For the dressing: In a small bowl, whisk together ingredients, set aside.

For the salad: In large salad bowl, combine all ingredients for salad except avocado slices. Toss salad to coat with dressing. Arrange avocado slices on top. Serve.

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