

CHOPPED TOMATO, ROMAINE, RED ONION AND AVOCADO SALAD WITH VINAIGETTE

Ingredients:

3 heads of hearts of romaine lettuce
1½ containers cherub tomatoes
½ small red onion
3-4 large avocados
¼ cup olive oil
¼ cup canola oil
¼ cup red wine vinegar
1 tbsp Dijon mustard (or more to taste)
½ tsp salt
¼ tsp pepper

Directions:

Chop lettuce into small pieces. Cut tomatoes in two. Dice red onion. Cut avocado into bite sized pieces.

For vinaigrette combine oils, vinegar, mustard, salt and pepper and mix well.
Use Immersion blender.

Combine lettuce tomatoes and onion in large bowl.

Put avocado pieces in small bowl and pour a little vinaigrette over them to keep them from turning dark.

May be prepared ahead to this point.

Prior to serving put avocado pieces in large bowl with other ingredients add vinaigrette and salt and pepper to taste.

Special equipment:

Immersion blender