

Avocado Salad w. Tomatoes, Lime & Toasted Cumin Vinaigrette



Vinaigrette

Ingredients:

- ¼ cup fresh Lime juice
- 2 tbsp Rice vinegar
- 1 tbsp Honey
- 1 tbsp Cumin seeds, lightly toasted in skillet
- ¼ cup chopped Cilantro
- Salt & Pepper
- ¼ cup Olive oil

Directions:

Combine all ingredients into mason jar and shake well until emulsified.

Salad

Ingredients:

- 2-3 packages of Campari Tomatoes, quartered
- 4 Hass Avocados, cut into large chunks
- 1 red Onion, thinly sliced
- 4 cups Arugula, stems removed
- 2 tsp of ground Cumin
- ½ cup Cilantro, chopped
- Salt & Pepper to taste (done once everything has been mixed)

Directions:

Gently mix the tomatoes, avocados, onions, arugula, cumin and $\frac{2}{3}$ of the vinaigrette in a large bowl.

Taste for vinaigrette, salt, pepper, adding more if need be.

Serve immediately.