



Blueberry & Avocado Salad



Ingredients:

- . 1 Large, ripe avocado, cut in slices
- . 1 Cup fresh blueberries
- . 1 Cup diced fresh apple
- . 1 Cup fresh chopped peach
- . 8 oz. Package mixed greens
- . 1/4 Cup chopped green onion
- . 1/4 Cup chopped walnuts
- . 2 Tsp. honey
- . 1/2 Tsp. Dijon mustard
- . 1/2 Tsp. ground cinnamon
- . 1/4 Cup apple cider vinegar
- . 1/2 Cup walnut oil
- . 1/8 Tsp. salt & black pepper.

Ask the Dietitian County of Los Angeles
www.lapublichealth.org/nutrition

Dressing: Mix honey, mustard, cinnamon. Add vinegar & oil until dressing is creamy. Stir in salt and pepper to taste. Yields about 3/4 cups

Preparation: Combine avocado, apple, peach and blueberries in a bowl with 4 tbsp of dressing. Toss salad greens in a salad bowl with 1/4 cup dressing, and fruit/avocado mixture on top of each greens serving. Sprinkle chives and walnuts to serve.

Nutritional information for 1 cup serving:

Calories 290, Fat 27 gm Fiber 5 gm,
 Cholesterol 0 mg, protein 3gm,
 Sodium 80 mg

Rev.01/2010



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