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# Avocado and Grapefruit Salad

**Total Time:** 20 mins

## Ingredients

- 8 cup(s) lettuce, mixed greens, torn
- 2 grapefruit, peeled and sectioned
- 1 avocado, pitted, peeled, and sliced
- 2 tablespoon vinegar, raspberry
- 2 tablespoon avocado oil, or olive oil
- 1 tablespoon water
- 1 teaspoon sugar
- 1/8 teaspoon salt

## Preparation

1. On a large serving platter or 6 individual salad plates, arrange the mixed salad greens and/or spinach, grapefruit sections, and avocado slices.
2. For dressing, in a small bowl, whisk together raspberry vinegar, avocado or olive oil, the water, sugar, and salt. Drizzle over the salad mixture.

