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Raspberry, Avocado and Mango Salad

Prep Time: 15 mins

Total Time: 15 mins

Ingredients

- 1 1/2 cup(s) raspberries, divided
- 1/4 cup(s) oil, olive, extra virgin
- 1/4 cup(s) vinegar, red wine
- 1 clove(s) garlic, coarsely chopped
- 1/4 teaspoon salt, Kosher
- 1/8 teaspoon pepper, black ground
- 8 cup(s) salad greens, mixed
- 1 mango(es), ripe and diced
- 1 small avocado, ripe and diced
- 1/2 cup(s) onion(s), red, thinly sliced
- 1/4 cup(s) nuts, hazelnuts, toasted and chopped, or sliced almonds (optional)

Preparation

1. Puree 1/2 cup raspberries, oil, vinegar, garlic, salt and pepper in a blender until combined.
2. Combine greens, mango, avocado and onion in a large bowl. Pour the dressing on top and gently toss to coat.
3. Divide the salad among 5 salad plates. Top each with the remaining raspberries and sprinkle with nuts, if using.