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Banana-Kiwi Salad

Prep Time: 15 mins

Total Time: 15 mins

Ingredients

- 2 tablespoon lime juice
- 1 tablespoon oil, canola
- 1 tablespoon shallot(s), minced
- 2 teaspoon vinegar, rice
- 1 teaspoon honey
- 1/4 teaspoon salt
- 1 pinch pepper, cayenne
- 4 kiwi, peeled and diced
- 2 banana(s), cut diagonally into 1/2-inch-thick slices
- 1/2 cup(s) pepper(s), red, bell, diced
- 2 tablespoon mint, fresh, thinly sliced
- 2 tablespoon nuts, cashews, chopped and toasted

Preparation

1. Whisk lime juice, oil, shallot, vinegar, honey, salt and cayenne in a medium bowl.
2. Add kiwis, bananas, bell pepper and mint; toss to coat. Serve sprinkled with cashews.

