Mediterranean Avocado Salad

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This is a traditional Mediterranean salad with the addition of avocado. The creamy avocado balances the acidity of marinated vegetables and tangy lemon vinaigrette.

Ingredients:

2 whole avocados, peeled, pitted, and large diced
1 jar marinated artichoke hearts, drained
1 jar roasted red peppers, drained and roughly chopped
1 small cucumber, sliced
1/4 cup pitted kalamata olives
1/4 cup olive oil
2 tablespoons lemon juice
1/4 cup fresh dill, chopped
salt and pepper to taste
fresh baguette, sliced

Directions:

- 1. In a large bowl toss together all the ingredients. Season with salt and pepper.
- 2. Serve on a pretty platter or decorative bowl with bread on the side.

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