

Avocado Lime Salad



INGREDIENTS

SERVINGS 4

- 3 tablespoons fresh lime juice (1 large lime)
 - 1/2teaspoon salt, plus
 - 1/8 teaspoon salt
 - 4 small tomatoes, cut in 3/4-inch pieces (2 1/2 cups)
 - 2 medium ripe avocados, cut into 3/4-inch dice (1 1/2 cups)
 - 3 scallions, thinly sliced (white and green parts)
 - 1large garlic clove, minced
 - 1 tablespoon extra virgin olive oil
 - 1/4teaspoon ground cumin
 - 1 head fresh lettuce torn into large pieces (8 cups)
 - 1medium cucumber peeled, quartered lengthwise, seeded and thinly sliced diagonally (1 cup)
 - 2tablespoons coarsely chopped fresh cilantro
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DIRECTIONS

- In a medium glass or ceramic bowl, whisk together 2 tablespoons lime juice and 1/2 teaspoon salt.
 - Add tomatoes, avocados, scallions and garlic.
 - Using rubber spatula, gently fold to combine.
 - Season to taste with pepper.
 - In large bowl, whisk together olive oil, cumin, remaining tablespoon lime juice and 1/8 teaspoon salt.
 - Add lettuce and toss.
 - Season to taste with pepper.
 - Divide lettuce among plates.
 - Top each with mound of avocado mixture.
 - Top with cucumber slices.
 - sprinkle with cilantro and serve.
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