

Avocado Garden Salad

Provided by the Auburn Interfaith Food Closet

SERVES: 2

PREP TIME: 20 minutes



INGREDIENTS

- 3 cups salad greens, torn or cut
- 1 medium tomato, chopped
- 1/2 cucumber, peeled and chopped
- 1 large avocado, peeled and chopped

Optional: Thinly sliced green onions
Shredded cheese
Canned beans, drained and rinsed
Canned tuna or salmon, drained

Basic Vinaigrette Dressing

(recipe at www.auburnfoodcloset.org)

DIRECTIONS

1. Mix salad greens, tomato, cucumber, avocado, and any optional ingredients.
2. In small bowl, mix vinaigrette ingredients. Pour desired amount over salad mixture and toss together. Refrigerate any leftover dressing for up to 1 week.
3. Serve.



www.auburnfoodcloset.org