# **MEALTIME MADE SIMPLE**

# FRUIT SALAD WITH AVOCADO COCONUT LIME DRESSING

Check out our featured shoppable Fruit Salad Meal Solution, and create your own delicious salads and creamy avocado dressings at home.

# **FRUIT SALAD MEAL SOLUTION**

- Avocados From Mexico
- ✓ Berries
- ✓ Mangos
- ✓ Kiwis
- ✓ Bananas
- ✓ Non-fat Greek yogurt
- ✓ Lime juice
- ✓ Honey

To find the full recipe and more, visit **AvocadoSaladCenter.com** 



# 5-MINUTE CREAMY AVOCADO DRESSING

Avocados contain good fats, making fresh Avocados From Mexico a great choice when making plant-friendly (vegan), gluten-free and preservative-free alternatives to other creamy salad dressings.

## **INSTRUCTIONS**

- Place 1-2 fresh, ripe Avocados From Mexico in a food processor or blender
- 2. Squeeze the juice of a lemon or lime to prevent avocados from turning brown.
- 3. Choose a non-dairy base to create desired creaminess, such as plain almond milk, olive oil, vinegar or water.
- 4. Select 1-2 fresh herbs or seasonings and season to taste, such as garlic, cilantro, basil, dill, salt, pepper or spices.
- 5. Blend your favorite ingredients until smooth.



### **POUR ON THE GOODNESS!**

Healthy and always delicious, avocados can be used in all kinds of recipes. There's no reason to stop at salads.

Drizzle fresh avocado dressing on burgers, tacos and sandwiches as a nutritious and delicious topping.

Find more recipes at AvocadoSaladCenter.com