

Guacamole Salad

Recipe By Rivky Kleiman



Cooking and Prep:  20
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free, Low Carb

Source: Family Table by

Mishpacha Magazine

All you avocado fans out there... this salad's for you. Healthy, nutritious, and so delicious.

Ingredients (15)

Crispy Crepe Crunch

2–3 crepes (your favorite recipe, or [use Rivky's recipe for crepes](#))

oil, for frying

Salad

1 (8-oz./225-g.) bag spring mix lettuce

- 1 pint heirloom tomatoes, halved
 - 1/2 a small red onion, thinly sliced
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Creamy Avocado Dressing

- 1 avocado, cubed
 - 1/4 cup chopped red onion
 - 1 clove garlic
 - 2 tablespoons lime juice or lemon juice
 - 3 tablespoons avocado oil or **Bartenura Olive Oil**
 - 1/2 teaspoon **Haddar Kosher Salt**
 - 1/8 teaspoon pepper
 - 1 tablespoon water
 - 1/4 cup **Gefen Mayonnaise**
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Sommelier Suggests

- Covenant Red C Sauvignon Blanc**
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Start Cooking

Prepare the Salad

- 1.** To make the crunch, slice two to three crepes into strips and then into one-inch (two-centimeter) matchstick pieces.
- 2.** Heat two inches of oil in a small frying pan over medium heat. Fry crepe pieces till golden. Remove with a slotted spoon and drain on a paper towel.
- 3.** Place all dressing ingredients in a medium-sized bowl. Blend with an immersion blender.
- 4.** Combine all salad components in a large bowl. Toss with avocado dressing. Top with crepe crunch.