

CHIMICHURRI AVOCADO SALAD

Wow. This sauce is unbelievable; with watermelon, without, or on avocados alone.

Ingredients:

3/4 cup olive oil
1.5 Tbsp. lime zest
2 Tbsp. lime juice
2 Tbsp. lemon juice
1.5 Tbsp. minced garlic
1 tsp. salt
1/4 tsp. red pepper flakes, plus more to taste
3/4 cup mint leaves
3/4 cup cilantro leaves
1/2 cup chopped chives
4 avocados, peeled, pitted and quartered
1/4 cup peeled and diced English cucumber
1/4 cup diced tomatoes
1/3 cup diced watermelon (if in season - it's a great addition)

For the Chimichurri:

Place into a blender or food processor: olive oil, lime zest, lime juice, lemon juice, garlic, salt and red pepper flakes and blend on high for 10-20 seconds. Add mint, cilantro and chives and pulse on high to desired consistency.

Directions:

On a large platter, place avocado cut side up, along with watermelon chunks if desired. Top with chimichurri, tomato, cucumber, and more chimichurri on top. Garnish with extra mint or cilantro.

Courtesy: Veg News, Tess Masters