



# Heirloom Salad with Avocado Puree

## Ingredients

- 1/2 cup Heirloom Tomatoes, small dice
- 1/2 cup mango, small dice
- 4 oz favorite salad greens
- 1 tablespoon shallot, minced
- 1 tablespoon [Fustini's Persian Lime olive oil](#)
- 1 tablespoon [Fustini's Mango vinegar](#)

## Sharon's Hint

Adapted from "Emeril"

## Avocado Puree

- 2 Haas avocados
- 3 tablespoons [Fustini's Persian Lime olive oil](#)
- 1 tablespoon [Fustini's Sicilian Lemon balsamic](#)

## Directions

### Step 1.

In a small bowl, combine all ingredients besides oil and vinegar. Mix well. In a separate container combine oil and vinegar and season with salt and pepper and mix well with a whisk. Pour dressing on the mixture as needed to ensure salad is not overdressed. Serve cold for best results.

### Step 2. Avocado Puree

In a food processor add avocados, olive oil, and vinegar and blend until smooth. Season the mixture with salt and white pepper and reserve.