AVOCADO & BLUEBERRY FRUIT SALAD

Final Lifestyle

Ingredients:

Dressing

2 TBS honey
1/4 cup plain nonfat yogurt
1/2 TSP ground cinnamon
1/4 cup fresh orange juice
1/8 TSP each salt and pepper

Salad

1 large, ripe avocado, peeled and cut in slices

2 cups fresh apple; peeled, cored, seeded, diced

2 cups fresh mango, diced

2 cups fresh blueberries, rinsed and drained

1 5-oz package or 8 cups of salad greens

2 TBS chopped chives or green onion

2 TBS walnuts, toasted, chopped coarsely

Instructions:

- 1. Whisk together all dressing ingredients, set aside.
- 2. Place avocado slices, apple, mango and blueberries in a medium bowl and toss with ¼ cup of dressing.
- 3. Toss salad greens in large bowl with remainder of dressing, and distribute 1-1/3 cups on each of six salad plates.
- 4. Place 1 cup of the fruit and avocado mixture on top of each greens serving.
- 5. Sprinkle each plate with 1 TSP of chopped chives (or green onion) and 1 TSP of toasted walnuts to serve.

Portion-Per-Serving Information (Yields 6 servings)

Serving = 1-1/3 cups greens + 1 cup fruit/avocado mixture = 1-1/2 V, 2 FR, 1 FT