

SANGRIA PESTO SALAD

Recipe created by Laura Ashley



1 dry pint Pure Flavor® Sangria® Medley Tomatoes, halved 1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers,

sliced at a diagonal

1 avocado, diced

1/4 cup red onion, sliced

1/4 cup toasted pine nuts or almond slices

FOR THE DRESSING:

14 cup basil pesto
1 tbsp white wine vinegar

1tsp lemon juice

½ tsp salt

1/4 tsp black pepper





10 min PREP. 0 min COOKING



4



easy

1) Add all the dressing ingredients into a jar and shake until well emulsified.

(2)

In a large bowl, combine cucumbers, tomatoes, avocados, and onion. Drizzle the dressing over the salad and toss to combine. Garnish with toasted pine nuts or almonds.

