

Garden Salad with Avocado Dressing

Ensalada con aderezo de aguacate

Ingredients

- 4 green onions
- 1 head lettuce (such as Romaine or Iceberg)
- 2 large tomatoes
- ½ cucumber

Dressing

- 2 tbsp mayonnaise
 - 2 tbsp lime juice
 - ¼ cup water
 - ¼ tsp dried thyme
 - 1 tsp salt, or to taste
 - ½ tsp black pepper, or to taste
 - 1 avocado
 - ¼ onion (white or sweet, such as Vidalia)
 - 1 clove garlic
 - ½ cup oil (such as safflower, or olive)
- Lime wedges, to serve



Prepare dressing: place mayonnaise, lime juice, water, thyme, salt and pepper in a blender jar; slice avocado in half, remove pit and scoop pulp into the jar; peel onion and garlic and add to the jar. Blend for about two minutes, then slowly pour the oil without stopping the blender; process until creamy. Cover and keep refrigerated until serving time. Wash and dry all the vegetables. Slice green onions thinly and reserve. Cut lettuce leaves into wide ribbons, tomatoes into half wedges, and cucumber into slices; arrange in a large bowl. Right before serving, pour dressing over salad and sprinkle with reserved green onions:

