
Mint and Avocado Salad

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1/2 teaspoon Dijon mustard
1/2 teaspoon honey
1/2 teaspoon Kosher salt
1/2 teaspoon pepper
2 pepperoncini, minced
1/2 small shallot, minced
3 tablespoons olive oil
2 tablespoons white wine vinegar
1 diced avocado
1 cup torn mint
5 ounces spinach salad mix
3 tablespoons salted roasted pepitas

In a large bowl, combine the Dijon mustard, honey, Kosher salt and pepper.

Add the pepperoncini, shallot, olive oil and vinegar.

Add the avocado, mint and spinach salad mix. Toss well.

Top with the salted roasted pepitas.

Salads

Per Serving (excluding unknown items): 705 Calories; 71g Fat (86.3% calories from fat); 4g Protein; 21g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 993mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 Fruit; 14 Fat; 1/2 Other Carbohydrates.