

Everyday Butter Lettuce Salad

Cooking Instructions

1. Make the vinaigrette: In a small bowl, whisk together olive oil, lemon juice, vinegar, honey, and garlic. Season with salt and pepper to taste.
2. Assemble the salad: In a large bowl, combine the lettuce, avocado slices, parmesan, and almonds. Drizzle the vinaigrette over the salad and toss. Serve immediately.

Recipe

- 8 cups chopped butter lettuce (2 large heads)
- 2 ripe avocados, pitted, peeled, and sliced
- 1/3 cup grated parmesan cheese
- ¼ cup sliced almonds
- ¼ cup olive oil
- 2 Tbsp fresh lemon juice
- 1 Tbsp golden balsamic vinegar or Champagne vinegar
- 1 tsp honey
- 1 garlic clove, minced
- Kosher salt and freshly ground black pepper

Grocery List (add optional toppings to list as desired)

Produce

- 8 cups chopped butter lettuce (2 large heads)
- 2 avocados
- 1 lemon

Grocery

- Olive oil
- Honey
- Golden balsamic vinegar or Champagne vinegar
- Garlic clove or minced garlic
- Sliced almonds
- Freshly grated parmesan cheese
- Salt
- Pepper

Source:

Two Peas & Their Pod
cookbook by Maria Lichty