

Cranberry Avocado Salad

INGREDIENTS:

- 12 oz. baby mixed greens, spinach, and/or arugula
- 2 medium avocados, sliced
- $\frac{3}{4}$ cup dried cranberries
- $\frac{3}{4}$ cup roasted almonds

DRESSING:

- $\frac{2}{3}$ cup extra virgin olive oil
- 1 T poppy seeds
- $\frac{1}{2}$ tsp. Paprika
- 2 tsp. Dried mustard
- 1 T minced sweet onion
- $\frac{1}{4}$ cup white balsamic vinegar
- 1 T raw honey (optional)
- Sea salt and freshly ground black pepper

PROCESS:

- In a bowl, combine all the ingredients for the dressing, season to taste, and stir well. Place the greens in a large bowl. Add the avocado and dried cranberries.
- Pour $\frac{1}{4}$ cup of dressing over the salad and toss gently.
- Scatter the almonds over the salad.
- Serve with some extra dressing.

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