Please enjoy our wines responsibly.

Recipe

Crunchy Spring Salad

20 MIN Total Time

4 Servings

INGREDIENTS:

- 3 stalks of celery, chopped
- 1 head romaine lettuce, chopped
- 1 bunch of fresh tarragon, finely chopped
- 1 small jicama, sliced julienne
- 4 small radishes, sliced
- 4-5 large strawberries, cut into 1/8 pieces
- ½ cup chopped roasted walnuts
- 2 avocados, pureed
- ¼ cup of lemon juice
- ¼ cup extra virgin olive oil
- Kosher Salt to taste
- Freshly ground black pepper to taste

DIRECTIONS:

In a large bowl, mix together the pureed avocados, lemon juice, olive oil and salt. Add the chopped celery, romaine lettuce, tarragon, jicama, and radishes. Stir ingredients to coat all vegetables in dressing. Transfer to serving bowl and add strawberries and walnuts on top. Enjoy with a glass of Alverdi Pinot Grigio!

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