



Avocado Salad

Recipe courtesy of Everyday Food

Serves 8; Prep time: 20 minutes; Total time: 1 hour 20 minutes

- 1/2 medium red onion, thinly sliced
- 2 tablespoons plus 1/4 cup fresh lime juice
- 2 teaspoons sugar
- coarse salt
- 1 jalapeno chile (seeds and ribs remove for less heat), chopped (I skipped)
- 1 cup lightly packed cilantro leaves
- 1/2 cup olive oil
- 4 avocados (thinly sliced)

In a small bowl, combine onion with 2 tablespoons lime juice, 1/2 teaspoon sugar, and 1/4 teaspoon coarse salt; toss to combine. Let lime-marinated onion sit at room temperature until it softens and brightens in color, about 1 hour (up to 1 day, covered and refrigerated).

Make dressing: In a blender, combine remaining 1/4 cup lime juice, jalapeno, cilantro, and remaining 1 1/2 teaspoons sugar; season generously with salt. Blend until smooth. With the motor running, add oil in a steady stream through the feeder opening until incorporated. Just before serving, slice avocados; arrange on a serving plate. Top with onion; drizzle with dressing.