

## Tropical Avocado Salad



### Ingredients

- 3 teaspoons lime juice
- 1 fresh jalapeño chopped w/seeds
- 1 teaspoon soy sauce
- 1 teaspoon honey
- 1 clove garlic minced
- ½ teaspoon salt
- ¼ cup extra virgin olive oil
- 2 cups sugar snap peas trimmed
- ½ fresh pineapple peeled, cored and cut in half lengthwise
- 1 large carrot peeled and cut into 2-inch matchsticks
- 1 cucumber peeled, halved, pitted and thinly sliced
- 2 cups shredded cabbage
- 2 avocados peeled, pitted and cut into quarters

Serves 8

### Preparation

1. In small bowl, whisk together lime juice, jalapeño, soy sauce, honey, garlic and salt; slowly whisk in oil.
2. In medium pot of boiling water, cook sugar snap peas 15 seconds; drain and chill in ice water. Drain; slice thinly into thirds lengthwise.
3. Slice pineapple quarters thinly crosswise. In large bowl, toss snap peas, pineapple, carrot, cucumber and

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cabbage with dressing.

4. Cut avocados crosswise into ¼-inch-thick slices; add to salad and toss gently.