**Mango Avocado Salad**

**Serving size: 4**

**Ingredients:**

* 2 Mangoes
* 2 Avocados
* 1/4 cup red or yellow bell pepper (go crazy and use both)
* 1/3 cup red onion
* 1/4 cup cilantro
* 1 Jalapeño, deseeded and diced (optional)

**Lime Dressing:**

* 1 juicy lime
* 3 tbsp extra virgin olive oil
* 2 tbsp red wine vinegar
* 1 tbsp agave or honey
* 1 tsp salt + more to taste
* 1 tsp chili powder + more to taste

**Dressing Directions:**

In a small bowl, whisk all ingredients together. Taste and adjust seasonings until you are happy with the taste. Set aside.

**Toss the Salad:**

1. Dice the mangoes, avocados, red onion, bell pepper and jalapeños.
2. Transfer ingredients into a salad bowl. Drizzle with your lime dressing and toss carefully not to mash the avocado. Once your salad is well coated, sprinkle with fresh cilantro and enjoy.

**A picture containing indoor, vegetable, arranged

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