

Salad of Paw Paw, Mango + Rocket

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Hot summer days call for a chilled salad + this is it - serving up with some bbq lamb chops.
Thank you Maggie Beer.

2 large avocados
2 tbsp verjuice
1 red paw paw, seeded, peeled + cut into 2cm pieces
3 mangos, cut into long thin slices
2 large handfuls of rocket
Finely grated zest of 2 limes
2 tbsp lime juice
¼ cup extra virgin olive oil
Sea salt + freshly ground black pepper

Peel + seed the avocados, then drizzle with the verjuice to prevent them from discolouring.
Cut into bite sized pieces, then place in a bowl. Add the paw paw, mango + rocket.

Place lime zest + juice in a small bowl, then whisk in the olive oil + season to taste with salt + pepper.

Just before serving, dress the salad with the lime dressing. Serve at once.

