



Avocado and Grapefruit Brunch Salad

- 2 heads Boston lettuce, separated into leaves
- 3 ruby grapefruits, peeled and segmented
- 2 avocados, peeled and sliced
- 1 large shallot, thinly sliced
- 1/3 cup fat-free Dijon-honey vinaigrette
- 2 Tbsp. sliced green onion tops
- 3/4 cup Almond Accents® Honey Roasted Flavored Sliced Almonds

Place 2 large lettuce leaves on each of six serving plates; place a few smaller leaves on top. Arrange grapefruit segments and avocado slices on top of lettuce. Sprinkle with shallots. Drizzle vinaigrette over salads; sprinkle with green onions and Almond Accents.

Makes 6 servings

Nutrition Information Per Serving: 275 calories; 17 g fat; 0 mg cholesterol; 223 mg sodium; 29 g carbohydrate; 7 g fiber; 5 g protein



Preparation Time : 15
minutes

For more great recipe ideas, visit www.almondaccents.com.