



avocado caprese spinach salad

featured product:
baby spinach

all the fresh flavors of Italy have been mixed into this delightful chopped salad.

bonus: the no-cook instructions and farmers market ingredients make it a great meal for hot summer days.



ingredients

- 1 cup mozzarella cheese (cubed)
- 2 cups cherry tomatoes (cut in half)
- 1 clamshell **organicgirl baby spinach**
- 1 sprig basil
- ? cup olive oil
- 3 tablespoons balsamic vinaigrette
- 2 avocados

directions

1. in a small bowl prepare the dressing by whisking together ? cup of olive oil and 3 tablespoons of balsamic vinaigrette until well combined.
2. chop baby spinach. add to a large bowl with halved cherry tomatoes and mozzarella cheese.
3. tear or chop fresh basil; add to the top of the salad with diced avocados (tip: wait to chop the avocado until assembly to prevent browning)
4. drizzle the dressing over the salad and gently toss to ensure all ingredients are evenly coated. serve immediately