Simple Avocado Beet Salad

1 avocado, sliced long.
6 baby roasted beets or 2 large beets
1 lemon juiced
1 cup fresh pea shoots, roughly chopped
2 Tbsp avocado oil
1/2 tsp salt
1 tsp black pepper

To make:
Slice baby beets about 1/4 inch thick.
Slice avocados to about the same thickness.
Slice a few in half-keep a few long.
Drizzle 1 Tbsp lemon juice on avocado.
Set beets and avocado aside.
Rough chop pea shoots. Set the sprouted (leafed) ends aside.
Place the hard stalk ends in a small bowl.
Add the avocado oil, lemon juice or vinegar, salt and pepper to the stalk pea shoots bowl. Mix well.
Place a few of the marinated stalks on serving plates.
Arrange avocado and beet slices on top of stalks on plates.
Rotate beet, avocado, beet, avocado.
Add all the remaining pea shoots-stuff them into crevices on the plate to keep it tight and pretty.
Drizzle the leftover oil-acid mixture over the salads.
Optional: drizzle a bit more avocado oil or lemon juice or vinegar over beets.
Fresh grind black pepper is a nice salad topper.

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