

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.