



Avocado Bean Salad (HS)

Serving: 1

Veg

Ingredients

- 4 tbsp tomatoes, chopped
- 2 tbsp Rajma , boiled
- 1 medium avocado, pitted and sliced / chopped
- fresh basil leaves handful chopped
- 1/2 tsp extra virgin olive oil
- 1 teaspoons balsamic vinegar
- generous pinch of sugar or 1 tsp honey (optional)
- salt and freshly ground black pepper to taste

Preparation Method

- Assemble the beans, tomato, avocado slices in a serving bowl.
- Top with torn basil leaves.
- Whisk the extra virgin olive oil in a small bowl with the balsamic vinegar, sugar or honey and season with kosher salt and freshly ground black pepper to taste and pour over the salad.
- Toss to coat and serve.