



SENEGALESE AVOCADO AND MANGO SALAD

30 MINUTES

This spicy, yet refreshing salad—adapted from a recipe in Pierre Thiam's cookbook, “Yolele!”—combines sweet, sour and salty flavors, accented by fresh parsley. It's worth seeking out roasted peanut oil for the dressing, as it adds

deep, nutty notes and a rich aroma, but regular peanut oil or extra-virgin olive oil worked, too. If you have flaky sea salt, use it instead of kosher salt for sprinkling on the mangoes and avocados; the crunch adds dimension to the dish.

Don't prep the avocados until you're ready to assemble the salad to prevent them from browning before the salad is served.

INGREDIENTS

2	CUPS LIGHTLY PACKED FRESH FLAT-LEAF PARSLEY
4	SCALLIONS, ROUGHLY CHOPPED
2	MEDIUM GARLIC CLOVES, PEELED
1	HABAÑERO CHILI, STEMMED AND SEEDED
	KOSHER SALT AND GROUND BLACK PEPPER
1	TEASPOON GRATED LIME ZEST, PLUS ¼ CUP LIME JUICE
¾	CUP ROASTED PEANUT OIL
2	14- TO 16-OUNCE RIPE MANGOES, PEELED, PITTED AND THINLY SLICED
2	RIPE AVOCADOS
1	CUP GRAPE TOMATOES, CHOPPED

DIRECTIONS

In a food processor, combine the parsley, scallions, garlic, habañero, 1 teaspoon salt and ½ teaspoon pepper. Process until finely chopped, about 1 minute, scraping the sides of the bowl as needed. Add the lime zest and juice and peanut oil and process until smooth, about 30 seconds.

In a medium bowl, combine the mango slices with 3 tablespoons of the parsley dressing and gently toss. Marinate at room temperature for 30 minutes.

Lay the mango slices on a serving platter; do not wash the bowl. Halve, pit, peel and thinly slice the avocados. Arrange the avocados on top of the mangoes. Sprinkle lightly with salt and drizzle with 3 tablespoons of the remaining dressing. In the same bowl used for the mangos, toss together the tomatoes and 1 tablespoon of the remaining dressing. Scatter the mixture over the mangoes and avocados. Serve with the remaining dressing on the side.