



Avocado Berry Salad with Kombucha Vinaigrette

2 servings

10 minutes

Ingredients

2 tbsps Extra Virgin Olive Oil
44 milliliters Kombucha (berry flavored)
2 tbsps Shallot (finely chopped)
1/4 tsp Garlic Powder
1/2 tsp Raw Honey
Sea Salt & Black Pepper (to taste)
4 cups Mixed Greens
1 cup Strawberries (chopped)
1/2 cup Blackberries
1 Avocado (medium, cubed)

Nutrition

Amount per serving	
Calories	350
Fat	29g
Carbs	24g
Fiber	11g
Sugar	9g
Protein	5g
Cholesterol	0mg
Sodium	44mg
Vitamin A	233IU
Vitamin C	68mg
Calcium	78mg
Iron	2mg
Selenium	1µg

Directions

- 1 In a small bowl or jar, whisk together the oil, kombucha, shallot, garlic powder, honey, salt, and pepper.
- 2 Add the mixed greens, strawberries, blackberries, and avocado to a large bowl. Add the dressing and mix to combine. Serve and enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days. Chop the avocado just before serving. Add the dressing when ready to serve.

Serving Size: One serving is approximately 2 1/2 cups.

More Flavor: Add Dijon mustard to the dressing.

Additional Toppings: Top with chopped nuts.