

# Zucchini Avocado Salad

Printed from Avocado Recipes at <http://www.avocadorecipes.net/>

*Try this salad with any seasonal vegetables you have on hand; onions, mushrooms, summer squash, and green peas would all be great choices.*

## Ingredients:

1 pound zucchini, cut into ½-inch slices  
Lettuce leaves, for serving  
1 large avocado, peeled, pitted, sliced  
1 clove garlic, minced  
12 stuffed green olives, halved  
4 sprigs fresh watercress  
6 tablespoons olive oil  
2 tablespoons white wine vinegar  
1 teaspoon salt  
1 teaspoon sugar  
Pinch dried tarragon  
Salt and black pepper, to taste

## Directions:

- 1) Bring a medium pot of water to a boil; add zucchini and cook until color just turns bright green, about 2 minutes. Drain well and set aside.
- 2) Plate the salads: arrange lettuce leaves on 4 serving plates. Top with avocado slices, zucchini, olives, and watercress. Set aside.
- 3) Prepare the dressing: Whisk remaining ingredients together in a small bowl. Pour over salads and serve immediately.