

Boston Lettuce Avocado Salad and Lime Dressing

Robin Wentz, from Dave Lieberman

For the salad:

2 small to medium heads Boston lettuce,
discard any wilted leaves
1 Hass avocado, pitted
1 large bunch scallions, thinly sliced
Leaves from 1 bunch cilantro, finely chopped

For the dressing:

2 limes, juiced
1/3 cup extra-virgin olive oil
1/2 teaspoon salt
1 teaspoon sugar
About 20 grinds fresh black pepper
1 tablespoon whole-grain mustard

Pull the lettuce leaves from the head, rinse gently under cold water, and lay out on clean towels to dry. Use a spoon to remove the flesh in 1 piece from each half of the avocado. Thinly slice the avocado flesh into thin wedges.

Whisk together all the dressing ingredients.

Arrange the lettuce leaves on a plate and top with the avocado wedges, scallion, and cilantro. Finish with a healthy drizzling of the dressing.