

Guacamole Cubano: Avocado Salad with Pineapple

Description

This was one of Alberto's favorite salads. It is festive and makes a showy presentation. We all know how he loved that!

Summary

Yield: 4

Source: Maria Martinez
Ryan

Prep Time: 20 minutes

Ingredients

- 1 large ripe pineapple
- 2 large or 4 small avocados
- 1 spanish olive oil
- 2 bananas
- 1 cup freshly squeezed lime juice
- 1 tsp salt

Instructions

Cut the pineapple in half lengthwise. Save the shell to use for serving.

Cut the pineapple meat into 1 inch cubes and place in a bowl.

Cut the avocados in half lengthwise, remove the pits, and cut in half again. Carefully remove the skin and cut the avocado into bite-sized pieces. Add them to the pineapple.

Cut the banana into large chunks and add to the pineapple and avocado.

Guacamole Cubano: Avocado Salad with Pineapple

Whisk together the oil, lime juice, and salt and pour it over the fruit.

Toss gently, being carefully not to mash the avocado and bananas.