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 Rvan

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.

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.