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## **Avocados from Mexico Steak Salad**

Makes 4 servings

### **Balsamic Vinaigrette Dressing**

#### **Ingredients:**

2 Tbsp balsamic vinegar  
1 Tbsp balsamic glaze  
½ cup olive oil  
1 garlic clove, finely chopped  
2 tsp basil, chopped  
Salt and pepper to taste

#### **Instructions:**

In a small bowl, combine vinegar, glaze, olive oil, garlic, basil, and salt and pepper. Cover and refrigerate until ready to use.

### **Avocados from Mexico Steak Salad**

#### **Ingredients:**

1 Hass avocado from Mexico, peeled, pitted and diced  
2 cups head lettuce, shredded  
2 cups baby spinach leaves  
¼ red onion, sliced  
2 fillets beef skirt steak, cooked to preference and shredded  
3 oz feta cheese, crumbled  
1 tsp basil, chopped  
Balsamic Vinaigrette Dressing (See Quick & Easy recipe above.)

#### **Instructions:**

On a large platter place avocado, lettuce, spinach, onion, beef and cheese. Top with basil. Drizzle with dressing. Serve immediately.

Recipe and cooking tips courtesy of AvocadosFromMexico.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

