

Quick & Easy

THE COSTCO WAY

Avocados From Mexico Roasted Pumpkin Salad

Makes 4 servings

Honey Pear Vinaigrette Ingredients:

1 Bosc pear, diced
¼ cup white balsamic vinegar
2 Tbsp honey
1 tsp Dijon mustard
Kosher salt, to taste
¾ cup avocado oil

Instructions:

In a food processor, add pear, vinegar, honey, Dijon mustard and salt. Process until smooth. While processing, pour avocado oil into the food processor to ensure emulsion is formed. Remove vinaigrette from processor. Add to salad, or store in an airtight container.

Salad Ingredients:

8 cups baby spinach
1½ cups radicchio, chopped
Honey Pear Vinaigrette
2 Avocados From Mexico, peeled, pitted and sliced into half-moons
2 cups couscous, cooked
2 cups pumpkin or squash, diced into small chunks and roasted
2 cups variety cherry tomatoes
1 cup feta cheese, crumbled
½ cup hazelnuts, chopped
Kosher salt, to taste

Instructions:

In a large mixing bowl, add spinach and radicchio. Drizzle with half the honey pear vinaigrette. Toss well to combine. Distribute evenly onto four serving plates. Top each salad with Avocados From Mexico, couscous, pumpkin, tomatoes, feta and hazelnuts. Drizzle remaining half of the dressing. Add salt to taste.

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