

# Avocado and Papaya Salad

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*A delicious and tropical salad that will bring a sweet-and-savory twist to any meal. Delicate avocado and papaya is dressed with a delicate dressing and served on a bed of crisp lettuce. Easy to prepare, this crisp and delicious salad will wow guests at your next meal.*

## Ingredients:

2 large avocados  
1 small papaya fruit  
1 ruby red grapefruit  
1 small head of romaine lettuce  
2 tablespoons of olive oil  
1 tablespoon of lemon juice  
Salt and black pepper, to taste

## Directions:

1. Peel the avocados and the papaya, then remove the pits and seeds.
2. Cut the avocado and papaya into one inch pieces and mix them together in a suitably sized bowl.
3. Using a sharp knife, peel the grapefruit, then segment it, removing the thin membrane from each of the segments. Cut the segments in half then add to the fruit mixture.
4. Wash the lettuce and break into leaves.
5. Place the the leaves on a platter and put the fruit mixture on top of them.
6. Whisk the olive oil, lemon juice, salt and pepper together in a suitably sized bowl to produce the dressing.
7. Drizzle the dressing over the salad.

Serve.

*Author: Catherine Herzog*