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## **MEXICAN AVOCADO AND GRAPEFRUIT SALAD WITH WARM BACON DRESSING**

Buttery avocado compliments this warm salad while fresh grapefruit chunks provide a refreshing bite. Invite your friends over to lunch or serve as a starter for a dinner party.

- 4 large flour tortillas (10 inches)
- 2 fully ripened avocados from Mexico, halved, pitted and peeled
- 4 cups mixed greens
- 1 large pink or white grapefruit, sectioned and cut into large chunks (about 1 cup packed) reserving juice
- 1 cup jícama, cut in 1/2-inch matchsticks
- 3 ounces queso fresco or feta cheese, cut in 1/2 -inch cubes (3/4 cup)
- 6 slices bacon
- Vegetable oil, if needed
- 2/3 cup thinly sliced red onion

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- 3 jalapeños, seeds removed, shell cut in thin matchsticks
- 1 tablespoon lime juice
- 2 teaspoons sugar
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper

Preheat oven to 350°F. Coat large baking sheet with non-stick cooking spray. Arrange tortillas on sheet; spray lightly with cooking spray. Bake until crisp and beginning to brown, 6 to 8 minutes; transfer to 4 serving plates. Cut and reserve 12 thin avocado slices; dice remaining avocado. In large bowl, combine mixed greens, grapefruit chunks, jicama, queso fresco and diced avocado. In large skillet over medium-low heat, cook bacon until crisp; drain. Pour bacon drippings from pan into measuring cup. If necessary, add oil to make 1/4 cup. Return drippings to skillet; heat over medium heat. Add onion and jalapeño; cook until tender. Add lime juice, sugar, salt, pepper and reserved 3 tablespoons grapefruit juice; bring to a boil, stirring to incorporate the browned bits. Pour mixture over avocado mixture in bowl; toss gently and divide equally onto each tortilla. Crumble bacon over salads and garnish each with 3 avocado slices.

YIELD: 4 servings