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MEXICAN AVOCADO, EDAMAME AND RADISH ASIAN SALAD

Smooth chunks of creamy avocado are the treat in this crisp salad.

2 fully ripened avocados from Mexico, halved, pitted, peeled and cut into 1-inch chunks

4 cups mesclun or arugula greens

2 cups Belgian endive, cut in 2-inch pieces (about 2 heads)

1 cup cooked edamame

1 cup thinly sliced radishes

1/2 cup Asian Salad Dressing, recipe below or bottled

1/2 cup packaged Asian fried noodles

2 scallions (green onions), thinly sliced diagonally

In large bowl, combine avocado, greens, endive, edamame and radishes. Pour dressing over salad; toss gently. Divide onto 4 serving plates; top with fried noodles and sliced scallions.

YIELD: 4 servings

For more recipes and information, go to www.avocadofiesta.com



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ASIAN SALAD DRESSING

In a measuring cup whisk together 1/4 cup vegetable oil, 1/4 cup rice vinegar, 1 tablespoon soy sauce, 2 teaspoons grated fresh or 1/2 teaspoon ground ginger, 2 teaspoons sugar and 1 teaspoon toasted sesame oil until well combined.

Makes about 1/2 cup.