



Tomato Avocado and Watermelon Salad

This recipe makes a large bowl of salad – perfect for serving to a crowd at a summertime picnic!

Ingredients:

- 12 small to medium Heirloom Tomatoes, cored and cut into $\frac{3}{4}$ " cubes
- 2 Cucumbers, peeled, seeded and cut into $\frac{3}{4}$ " cubes
- 2 cups seedless Watermelon, cut into $\frac{3}{4}$ " cubes
- 2 Haas Avocados, halved, pitted and cut into $\frac{3}{4}$ " cubes (washed with lime juice)
- 2 limes, juiced
- 1 tbsp. chopped basil
- 1 tbsp. chopped cilantro
- $\frac{3}{4}$ tsp. of coriander seeds
- 1 and $\frac{3}{4}$ cups extra virgin olive oil
- 2 cups Balsamic Vinegar
- Salt and freshly ground black pepper

Procedure:

1. In a large mixing bowl, combine tomatoes, cucumbers, watermelon, and avocado with chopped herbs and coriander seeds.
2. In a smaller bowl, whisk together the olive oil and balsamic vinegar with the salt and pepper.
3. Pour the contents of the smaller bowl over the contents of the larger bowl and stir until evenly distributed.