Sunny California Salad with Strawberries and Avocado



Serves 4

Ingredients:

- 4 slices of bacon
- 8 cups mixed lettuce greens
- 12 strawberries, sliced
- 4 green onions, thinly sliced
- 1/2 cup pistachios
- 1 avocado, sliced

- 4 tablespoons extra virgin olive oil
- 4 tablespoons balsamic vinegar

Instructions:

- 1. Heat a skillet over medium-low heat. Once hot, place the bacon slices on the skillet. Cook until crispy, turning often. About 8 to 10 minutes. Remove bacon from the skillet and set aside.
- 2. In a large bowl, add mixed greens, strawberries, green onions and pistachios.
- 3. Once bacon has cooled, crumble and sprinkle over salad.
- 4. Divide salad evenly between four bowls and top each salad with sliced avocado.
- 5. Drizzle olive oil and vinegar over salad and serve.

Nutrition per serving: Calories 348; Total Fat 28.9 g; Saturated Fat 4.4 g; Monounsaturated Fat 18.1 g; Polyunsaturated Fat 4.8 g; Total Carbohydrates 17.2 g; Dietary Fiber 6.9 g; Sugar Alcohols 0.1 g; Sugars 7.0 g; Protein 8.7 g; Sodium 242 mg