

# Grilled Avocado Salad



Serves 5

10 tomatoes, quartered

1/2 lemon

5 avocados, peeled, halved, pitted

1c pesto

olive oil, for drizzling

1/2c pine nuts

1 red onion, sliced

Parmesan cheese

Preheat grill to medium heat. Cover a large tray with tomato quarters and set aside.

Place avocado halves in a bowl and drizzle with olive oil. Place each half on a hot open grill for about 30~45 seconds. Remove and place on top of tomatoes arranged on tray. Drizzle with olive oil again.

In another bowl, cover the red onion slices with the juice from the lemon half and olive oil. Place onions in the empty avocado pit holes. Cover with lemon~olive oil mixture.

Top with pesto, distributing generously on all sides. Sprinkle pine nuts and Parmesan cheese on top.

## Prepare Ahead Tip

Prepare all ingredients and keep separate until ready to serve.