

INGREDIENTS

200g Baby Spinach
50g Rocket
1/2 cup Almond Slivers
1/2 cup Roasted Almonds
1 cup Fresh Blackberries
1 ripe Avocado, cubed
100g Feta

Raspberry Vinaigrette
1 cup Raspberries
1/2 cup Olive Oil
1/4 cup Red Wine Vinegar
1 tsp Dijon mustard

INSTRUCTIONS

1. Make the raspberry vinaigrette by combining all ingredients with a hand mixer.
2. Combine the spinach, rocket and almonds in a large bowl
3. Add the blackberries, avocado and raspberry vinaigrette. Toss to mix.
4. Crumble over with the feta cheese.



Almond, Avocado, Feta and Blackberry Salad



Serves 2-4



10 mins

This salad is perfect for summer when the blackberries are at their freshest and you want something light, but nutritious, to eat.

Tip: The raspberry vinaigrette will last for up to a week in the fridge

