

Guacamole Salad

Tasters liked the consistently sweet taste of grape tomatoes compared with other varieties. Tasters also liked the flavor of minced garlic present in many guacamole salad recipes, but thought raw onions were just too harsh, so we used scallions instead. Steeping the garlic and scallions in lime juice for a few minutes before combining them with the avocados mellowed their flavor.

We wanted plenty of peppers for crunch and bulk, but a large quantity of jalapeños made the salad too hot to eat. Milder poblanos, with just a hint of heat, were a better choice.

Serves 4 to 6

If you can't find poblano peppers, substitute an equal number of Anaheim chiles, or a large green bell pepper mixed with up to 2 tablespoons of minced jalapeño chile.



INGREDIENTS

1 pint grape tomatoes, halved

Salt and pepper

4 scallions, sliced thin

1 garlic clove, minced

1 Tablespoon grated lime zest

1/3 cup fresh lime juice

1/4 cup olive oil

2 poblano chiles, seeded and sliced into 2-inch matchsticks

2 ripe avocados, pitted, skinned, and cut into 1/2-inch pieces

1/4 cup finely chopped fresh cilantro

SALT TOMATOES Toss tomatoes and 1/2 teaspoon salt in medium bowl. Transfer to paper towel-lined baking sheet and let drain 15 minutes.

MAKE DRESSING Combine scallions, garlic, lime zest, lime juice, 1/2 teaspoon salt, and 1/2 teaspoon pepper in large bowl. Let sit 5 minutes, then slowly whisk in oil.

TOSS SALAD Add chiles, avocados, cilantro, and drained tomatoes to bowl with dressing and toss to combine. Season with salt and pepper. Serve.