



AVOCADO-PERSIMMON SALAD WITH FREEKEH

2 teaspoons fresh lemon juice

1½ tablespoons extra-virgin olive oil

1/8 teaspoon Dijon mustard

Sea salt and freshly ground black pepper, to taste

2 cups salad greens (I use a combo of frisee and red leaf lettuce)

½ cup cooked freekeh or bulgur

1 small persimmon, thinly sliced (no, I don't bother to peel it)

½ avocado, diced

1 tablespoon crumbled bleu cheese

Whisk together the first 4 ingredients in a large bowl. Add the greens, freekeh, persimmon and avocado, gently tossing with your hands to combine. Top with bleu cheese.

Serves 1.

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