

Spinach Cucumber Dill Salad



Ingredients:

- 1 bag (9 oz) spinach, or 1 bunch
- 3 cucumbers
- 5 sprigs fresh dill
- 5 large basil leaves
- 1 Tbsp apple cider vinegar
- 2 Tbsp olive oil
- Juice of 1/4 lemon
- 3 avocados
- Salt and pepper, to taste

Directions:

1. Rinse greens and pat dry with paper towels. Chop into smaller pieces, if desired.
2. Slice cucumbers into quarters, and then chop into small pieces
3. Pull dill leaves from stalk and mince. Chop basil.
4. Peel and slice avocado.
5. Combine everything in a bowl, tossing to evenly coat with vinegar, oil and lemon juice.
6. Salt and pepper to taste.

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