



## **Avocado Gazpacho Salsa**

Courtesy LadyFingers Private Chef and Catering Service

4 servings

### **Ingredients:**

- 4 plum tomatoes, seeded and chopped
- ½ English cucumber, chopped
- ½ cup chopped sweet onion
- 1 teaspoon fresh lime juice
- 1 teaspoon white balsamic vinegar
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons chopped chives
- 1 avocado

### **Instructions:**

1. In a medium bowl, combine chopped tomatoes, chopped English cucumber, and chopped sweet onion.
2. In a measuring cup or small bowl, whisk together fresh lime juice, white balsamic vinegar and extra-virgin olive oil. Add to chopped vegetables and toss lightly.
3. Add chopped chives and toss to coat.
4. Immediately before serving, coarsely dice one avocado. Add avocado to the salsa mixture and serve.