

Rocket, radish and avocado salad

Prep
15m

Cook
07m

Serves
8

169 people
saved
this



Ingredients (9)

- 1/3 cup caster sugar
- 2 tbsp water
- 1/2 cup walnuts
- 1 large avocado
- 3 tbsp lemon juice
- 100g baby rocket
- 2 tbsp extra virgin olive oil
- 1/2 tsp Dijon mustard
- 6 radishes, washed and thinly sliced

Method

Step 1

Line a baking tray with foil and lightly oil it. Place sugar into a non-stick frying pan with water. Stir over low heat to dissolve the sugar then increase the heat to medium and bring to the boil. Boil for 5-7 mins until mixture starts to become golden and syrupy. Add walnuts and cook further 2-3 mins stirring often until the sugar mixture is caramel coloured, toffee-like and coats the walnuts. Turn out onto the oiled foil and leave walnuts to cool.

Step 2

Cut the avocado in half lengthways and remove the stone and skin. Cut into thick slices then into pieces. Toss with only 1 tablespoon of the lemon juice. Combine rocket, avocado and radishes in a serving bowl.

Step 3

Combine oil, mustard and remaining lemon juice and whisk until smooth. Drizzle over the salad and toss thoroughly to coat. Roughly chop the walnuts and sprinkle over the salad. Serve immediately.