

Old-Fashioned Avocado Salad

4 servings | About 10 minutes | No cooking

INGREDIENTS

- 3 ripe but firm avocados, peeled, pitted, and cut into bite-size chunks
- 2 medium tomatoes, cut into bite-size chunks
- 1/2 small onion, thinly sliced or chopped
- 1/4 cup mayonnaise, plus more if you like it extra creamy
- 1/2 teaspoon salt, or to taste
- 1/4 teaspoon black pepper, or to taste

DIRECTIONS

1. Place the avocado, tomato, and onion in a medium bowl.
2. Add the mayonnaise, salt, and black pepper.
3. Fold everything together gently so the avocado stays a little chunky instead of turning into a mash.
4. Taste and add a little more salt, pepper, or mayonnaise if needed. Serve right away or chill briefly before serving.

BABA'S TIP

Use avocados that are ripe but still firm, and fold gently. You want creamy edges with plenty of avocado chunks left in the bowl.

Best served fresh with grilled meat, fish, sandwiches, or a simple summer supper.