

Recipes and Tips



Tomato-Avocado Salad With Creamy Feta Dressing

4 servings

2 pounds ripe tomatoes (see Tips), cut into ½- to 1-inch pieces or wedges
1 (15-ounce) can chickpeas, drained
¼ cup sliced black olives
8 spring onions, chopped
Salt and freshly ground black pepper
½ cup chopped, toasted walnuts, divided (see Tips)
½ cup chopped fresh coriander, divided
3 tablespoons fresh lemon juice (from about 1 juicy lemon)
3 ounces feta, crumbled (plus feta brine if available)
1 garlic clove, smashed and peeled
1 tablespoon water, plus more as needed
3 tablespoons extra-virgin olive oil, plus more for drizzling
2 ripe Haas avocados

In a large bowl, mix the tomatoes, chickpeas and spring onions with a generous pinch of salt and a dusting of pepper. Set aside for 5 to 10 minutes to marinate.

Meanwhile, make the dressing: To a small food processor or blender, add ¼ cup chopped walnuts and ¼ cup chopped coriander, reserving the remaining for garnish. Add the lemon juice, feta, garlic and 1 tablespoon cold water (or feta brine, if the feta was packaged in brine). Blend the dressing until it begins to turn light green, adding a teaspoon or two of water as needed to loosen. Add the olive oil and pulse until just emulsified and creamy, but be careful not to over-blend or the olive oil will take on bitter notes. Taste and adjust seasoning with salt and pepper.

Halve the avocados and discard the pits and pull off the skins. Slice and shingle them on a platter or in a low, wide serving bowl. Season with salt and a drizzle of olive oil.

To serve, spoon the tomato mixture onto the platter next to the sliced avocado. Drizzle the dressing over top and sprinkle with reserved walnuts and cilantro.