

Tomato, Mango, & Basil Salad

9 ingredients · 15 minutes · 5 servings



Directions

1. Combine the balsamic vinegar, oil, honey, 1/4 of the mango, and salt in a blender and blend until smooth.
2. Combine the tomatoes, avocado, red onion, basil, and remaining mango together in a large bowl. Toss with the dressing until well coated. Serve and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

One serving is equal to approximately one cup.

Serve it With

Use as a dip with tortilla chips or on top of tacos like a chunky salsa!

Ingredients

- 1 tbsp** Balsamic Vinegar
- 1 tbsp** Extra Virgin Olive Oil
- 1 tsp** Raw Honey
- 1 1/2** Mango (large, peeled, diced, and divided)
- 1/4 tsp** Sea Salt
- 3 cups** Cherry Tomatoes (halved)
- 1** Avocado (large, peeled and diced)
- 1/2 cup** Red Onion (finely diced)
- 1/2 cup** Basil Leaves (chopped and tightly packed)