

Gold and Onyx Gem Lettuce Salad

Black beans and pineapple form the heart of this refreshing salad, which hits a bunch of flavor and textural highs while still remaining simple at heart. You've got your creamy avocado, your sharp red onion, your herby cilantro, and your bright honey-lime vinaigrette. It's a party, really.

Serves 6

7 ounces little lettuces, gem lettuces, or butter lettuce leaves
One 15-ounce can black beans, drained and rinsed
1 avocado, diced
1 pineapple, cored and diced
1/4 cup diced red onion
1/2 cup loosely packed cilantro leaves
3 tablespoons fresh lime juice
2 teaspoons honey
1/3 cup extra virgin olive oil
1/2 teaspoon sea salt
1/4 teaspoon black pepper

Place the lettuce, beans, avocado, pineapple, red onion, and cilantro leaves in a large bowl.

In a small bowl, whisk the lime juice, honey, olive oil, salt and pepper until creamy and emulsified. Drizzle 3 tablespoons of the dressing over the salad, and pass the rest alongside.

If desired, transfer the dressed salad to a large shallow bowl. It's pretty, so you may want to show it off.