



Cherry Tomato, Avocado, and Mango Salad

Yield: 16 each appetizer salad servings

Ingredients:

Cilantro Vinaigrette

- ¼ cup Mango syrup from [Reser's® Mango Chunks](#) (79453.73928)
- 1 each Shallot, peeled and diced
- 1 cup Cilantro, washed and roughly chopped
- 1 Tbsp Dijon mustard
- 1 cups Rice Vinegar, unseasoned
- 2 ½ cups Avocado or canola oil
- 1 Tbsp Kosher salt to season

Salad

- 2 lbs Mixed cherry tomatoes
- 2 cups Red onion, peeled and diced
- 4 each Avocado
- 2 cups Cilantro vinaigrette
- 1 cup Green onions, thinly sliced
- 16 cups [Reser's Mango Chunks](#) (79453.73928)
- Kosher salt
- Black pepper, freshly cracked
- Mint leaves, chiffonade

Directions:

1. For the Cilantro Vinaigrette, add the syrup from Reser's Mango Chunks, diced shallots, Dijon, cilantro, and rice vinegar in a high-powered blender and blend
2. While the blender is running, slowly drizzle in the oil to create an emulsion and season with salt.
3. Per order, toss the following:
 - 6 Cherry tomatoes, halved
 - 1 Tbsp Cilantro Vinaigrette
 - 1 cup Reser's Mango Chunks
 - 1 Tbsp Red onion, diced



- ¼ Avocado, peeled and diced
 - 1 Tbsp Green onions, thinly sliced
 - Kosher salt
 - Black pepper, freshly cracked
 - 2 each Mint leaves
4. Place into the middle of the plate and drizzle with 1 Tbsp of dressing and top salad with chiffonade of mint leaves.