

BOSTON LETTUCE SALAD WITH AVOCADO DRESSING

(inspired by Pati's Mexican Table)

2 ripe avocados halved, pitted and meat scooped out

1/2 cup milk

1/2 cup Mexican crema or sour cream

3 tablespoons freshly squeezed lime juice

1/2 teaspoon kosher or coarse sea salt or more to taste

2 heads boston lettuce leaves separated, washed, dried, and torn into pieces

grape tomatoes, halved (as many as you'd like)

1/3 cup cashew nuts, lightly toasted

freshly ground black pepper and salt to taste

Combine the avocado, milk, cream, lime juice and salt in a blender and puree until smooth.

Place the lettuce and tomatoes in a generous-sized serving bowl, and toss with the dressing until everything is lightly coated. Sprinkle with the toasted cashews, adjust seasoning with salt, add a good amount of freshly ground black pepper all over, and serve.