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## Jalapeno peach salad

By Susie Iventosch



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### INGREDIENTS

2 tablespoons olive oil  
1 small red onion, thinly sliced  
1 jalapeno, stem removed, seeded and finely chopped  
1 head butter lettuce, cleaned and torn  
2 peaches, pitted and sliced  
2 slices bacon, cooked and chopped (I almost always use turkey bacon)  
1/2 cup crumbled blue cheese  
1 avocado, cut into bite-sized pieces

### Lime Vinaigrette Dressing:

Combine all of the following and shake well.  
2 tablespoons fresh lime juice (more or less to taste)  
2 tablespoons rice vinegar  
1/2 cup olive oil  
Salt and pepper to taste

### DIRECTIONS

In a skillet, heat olive oil, add onions and cook until beginning to caramelize. Add jalapeños and continue cooking for a couple of minutes longer. Set aside.

Place butter lettuce in a salad bowl and add peaches, cooled onions and jalapeños, bacon, blue cheese and avocado.

Toss with lime vinaigrette and serve with a little garnish of cilantro and a lime wedge.



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