

Greek Stuffed Avocado

When we're looking for something light yet satisfying, we tend to turn to a classic Greek salad. These stuffed avocados make the classic salad a little more hearty, as well as perfectly portable. They make the BEST take-to-work lunch, just make sure to squeeze a lemon over the cut avocados to prevent browning.

Ingredients

2 avocados, halved and pitted
8 cherry tomatoes, halved
2 tbsp. finely chopped red onion
2 tbsp. black olives, roughly chopped
1/2 Persian cucumber, cubed
1/4 c. feta, cubed
2 tsp. coarsely chopped fresh dill
2 tbsp. extra-virgin olive oil
1 tbsp. lemon juice
Kosher salt
Freshly ground black pepper

Instructions

In a medium bowl, toss together tomatoes, red onion, olives, cucumber, feta, dill, olive oil, and lemon juice. Season with salt and pepper.
Scoop out each avocado half, leaving about 1/2" border. Cut the removed avocado into bite-sized pieces and stir into prepared salad.
Fill each avocado half generously with Greek salad mixture and serve immediately.