

Cheese salad with avocado



Ingredients for cheese salad:

- fresh cheese ([see recipe](#))
- avocado
- cucumber
- olives
- tomato
- arugula
- other veggies depending on taste/season
- pepper

Dressing:

- 2-3 tbsp whey
- 1 tbsp olive oil
- ½ avocado
- 1 tsp lemon juice
- salt
- pepper

Cheese salad preparation steps

Mix all the ingredients for the salad dressing in a blender until smooth and pour it to the serving plate. This time we are preparing the salad the other way around, starting with the dressing and then adding all the ingredients on top of it.

Use the kefir whey that remained when you were straining the cheese. Whey is delicious and nutritious ingredient that can be used in various recipes. Use the whey that collected in the jar when the cheese was straining.

Clean and cut the veggies into cubes and put them on the plate on top of the dressing. Start with bigger, leafier pieces and put the small ones on the top. Cut the fresh cheese (you can grill it) and put it on the top of the salad.

See more cheese and whey recipes [here](#).

Products used to prepare this recipe:



Cheese Maker

[Buy on Kefirko.com](https://www.kefirko.com)



[Sea Salt](#)

[Buy on Kefirko.com](https://www.kefirko.com)



Mandoline Slicer

[Buy on Kefirko.com](https://www.kefirko.com)



[Organic Pepper](#)

[Buy on Kefirko.com](#)