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*If Veterans don't help Veterans, who will?*

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## ***West Coast Luncheon Salad***

- 1 Cup fresh mushrooms, sliced
- 1 Cup cooked shrimp
- 3/4 Tsp tarragon leaves, crushed
- 1 Tsp garlic powder
- 1/5 Cup Italian or herb dressing
- 1 Head loose leaf lettuce
- 3 Ripe avocados
- 1 Bucket cherry tomatoes

- 1) Combine mushrooms, shrimp, tarragon, garlic and dressing.
- 2) Chill for 1 hour.
- 3) Arrange lettuce leaves on individual salad plates.
- 4) Peel, halve and pit avocados.
- 5) Place a half-avocado on each plate, and fill with salad mixture.
- 6) Garnish with cherry tomatoes.