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Papaya-Avocado Salad

Prep Time: 10 mins

Total Time: 10 mins

Ingredients

- 1 medium papaya, diced
- 1 medium avocado, diced
- 3/4 cup(s) jicama, diced
- 2 tablespoon nuts, walnuts, chopped, toasted
- 2 tablespoon dressing, raspberry vinaigrette, low-fat

Preparation

Toss papaya, avocado, jicama, walnuts and raspberry vinaigrette in a medium bowl.