Strawberry Tomato Avocado Salad

For the balsamic vinaigrette:

1 tablespoon olive oil
¼ cup balsamic vinegar
¼ cup lemon juice
2 teaspoons maple syrup
¼ teaspoon salt
½ teaspoon black pepper
1 clove garlic, diced

For the salad:

1 head butter lettuce, leaves torn
2 avocados, chopped bite size
1 medium carrot, julienned
10 grape tomatoes
6 strawberries, ends cut off and sliced
1 cup yellow bell pepper, thinly sliced
1 cup cooked garbanzo beans
1/3 cup chopped walnuts
Salt and pepper, to taste

To make the balsamic vinaigrette: In a medium bowl combine olive oil, balsamic vinegar, lemon juice, maple syrup, salt, pepper, and garlic if using. Whisk together until fully blended.

To complete the salad: In a large bowl combine the lettuce, avocados, carrot, tomatoes, strawberries, yellow pepper, garbanzo beans and walnuts. Toss salad together, dress with the balsamic vinaigrette and toss again until salad is fully coated. Season with additional salt and pepper to taste, if needed.