Ingredients

* 8 avocados, diced
* 8 limes, zested and juiced
* 4 TBS olive oil
* 2 TBS Dijon mustard
* 1 TBS honey
* 4 Serrano chilies – sliced into thin rounds
* 6 red bell peppers, diced
* 8 cucumbers, diced
* 6 cans chickpeas, drained and rinsed
* 4 lbs purple grapes, halved
* salt and pepper
* 1 bunch parsley, minced

Procedure

1. In a large bowl, mix together avocado, lime juice, lime zest, olive oil, mustard, and honey. Whisk until fairly smooth.
2. Add chilies, peppers, cucumbers, and chickpeas.
3. Gently fold in grapes so they don’t burst.
4. Taste, season with salt and pepper.
5. Garnish individual servings with chopped parsley.