



**The Top Five  
Recipes from 2025**

# The Top Five California Avocado Recipes from 2025

**A**t the end of 2025, the California Avocado Commission's website blog and consumer email newsletter featured the most engaging California avocado recipes of the year. The most popular recipes included a simple guacamole, a nutritious salad, savory seafood, a viral recipe trend and homemade ice cream, all showcasing locally grown, sustainably farmed California avocados.

You can scan the QR code above to check out the top five recipes for the year. The first, *Quick and Easy Guac*, garnered 21,000 page views — the most page views on CaliforniaAvocado.com during peak season. With simply California avocados and four other ingredients, fans can whip up a tasty guacamole in minutes. The *California Avocado Superfood Salad* is another quick and easy recipe, and it features six different “superfoods.” Originally created for retailer programs, video content of this superfood salad developed during a 2025 grove shoot garnered more than 7,000 views on Instagram. *SoCal Ceviche*, a delicious blend of marinated shrimp with cucumber, red onions and ethically sourced California avocados, also was a top performer with more than 9,000 pin clicks and 800 saves on Pinterest. A dessert recipe made it into the top five too. A sweet, fresh, summertime snack, *California Avocado Coconut Ice Cream* is made with just six ingredients. It was featured in the June blog as part of a recipe roundup to celebrate California Avocado Month.

CAC's top performing recipe in 2025, by far, was *California Avocado Cucumber Salad with Feta*. This light and refreshing recipe was posted in July and went viral on TikTok with more than 3.5 million views! 🥑



## California Avocado Cucumber Salad with Feta

Bursting with flavor, this viral California Avocado Cucumber Salad with Feta is the perfect side dish or light lunch. Crisp cucumbers, creamy California avocados and feta cheese come together with fresh parsley and a zesty homemade dressing that has just the right amount of kick.

**Serves:** 4

**Time:** 15 minutes

### Ingredients

- 8 mini Persian cucumbers, sliced
- 2 ripe, Fresh California Avocados, seeded, peeled and cubed
- 1 cup cubed or crumbled feta cheese
- 1/4 cup roughly chopped Italian flat-leaf parsley
- 2 Tbsp. roughly chopped fresh mint
- 2 Tbsp. extra virgin olive oil
- 1 Tbsp. red wine vinegar
- 1 clove garlic, minced
- 1/2 tsp. red chili flakes
- 1/4 tsp. sea salt
- 1/8 tsp. freshly ground black pepper, or to taste
- 1 Tbsp. fresh lemon juice, or to taste

### Instructions

1. In a bowl or jar, layer the cucumber, California Avocado, feta cheese, parsley and mint.
2. In a separate small bowl, whisk together the olive oil, vinegar, garlic, chili flakes, salt and pepper until combined.
3. Pour the dressing over the salad, then shake or toss gently to mix.
4. Drizzle lemon juice over each serving and enjoy!

**California avocado growers:** you can make a difference in 2026 by contributing one or more of your recipes for use in Commission programs. Please call 949.341.1955 or advise one of the CAC staff if you have a California avocado recipe to share.