

MEXICAN INSPIRED RAINBOW SALAD WITH OIL-FREE AVOCADO DRESSING



SAVEUR PRODUCT USED - FAJITA SPICE, TACO SPICE

INGREDIENTS

1 fresh corn cob, kernels removed
2 tomatoes, diced
1 red onion, diced
1 red pepper, seeds removed and diced

Cucumber, diced

Favorite lettuce, set aside outside leaves; slice remaining

Black or kidney beans, rinsed and drained.

Corn tortillas

Saveur Fajita Spice

Ghee or butter

Oil-Free Avocado Dressing

1 avocado, diced
1/4 cup fresh lime or lemon juice (about 2 limes or lemons)
1/4 cup cilantro leaves
1 tsp Saveur Taco Spice
1/4 tsp salt
1/2 cup water, plus more as needed



DIRECTIONS

Heat pan, brush tortillas with a little ghee/butter, sprinkle with Fajita Spice, and cook. Slice into strips and put aside for salad.

Arrange lettuce leaves on outside of bowl. You decide whether you want to toss from beginning or before eating. Place sliced lettuce in base of bowl and arrange all ingredients in bowl. Top with tortilla strips and dressing.

Oil-Free Avocado Dressing

Process all ingredients, except water, in high-speed blender until smooth. Adjust the seasoning and add the water, 1 tablespoon at a time, plus more as needed to achieve the desired consistency (up to an additional 1/4 cup). Use within 1 day.