




Cilantro Lime Dressing Salad



 15 min

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 4 Servings

INGREDIENTS

- ☐ Cilantro (2 cups)
- ☐ Plain Greek Yoghurt (1 cup)
- ☐ Garlic (4 cloves)
- ☐ Lime Juice (4 tbsp)
- ☐ Olive Oil (1/2 cup)
- ☐ Apple Cider Vinegar (4 tbsp)

SALAD

- ☐ Romaine Lettuce (10 cups)
- ☐ Cherry Tomatoes (1 cup)
- ☐ Canned Corn Kernels (1 cup)
- ☐ Canned Black Beans (1 cup)
- ☐ Cilantro Leaves (4 tbsp)
- ☐ Avocado (2)

the salad and gently toss to combine. Stir in avocado.

PREPARATION

Chop the romaine lettuce, halve the cherry tomatoes. Drain the corn kernels and black beans. Remove stems from cilantro. Dice the avocado.

COOKING

① To make the the dressing, combine the cilantro, Greek yogurt, garlic and lime juice in a food processor. While running, add olive oil and vinegar in a slow stream until emulsified.

② To assemble the salad, place romaine lettuce in a large bowl; top with tomatoes, corn, black beans and cilantro. Pour the dressing on top of

