

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)

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

