

Vegan Southwest Chopped Salad

Prep Time: 25 minutes

Ingredients:

8 ounces of mixed greens (about 1/2 large tub)
1 small head of romaine lettuce
1 red bell pepper chopped medium
1 orange bell pepper chopped medium
1 cup frozen corn thawed
1 can black beans rinsed
2 cup red cherry tomatoes halved
5 green onion chopped medium

For the dressing:

1 cup loosely packed cilantro (stems removed and roughly chopped)
1 medium avocado (or 1/2 cup plain vegan yogurt)
2 Tbsp. fresh lime juice (about 1/2 lime, more to taste)
1-2 garlic cloves
1/2 cup olive oil
1 1/2 tsp. white wine vinegar
1 teaspoon salt
1 tablespoon honey
½ teaspoon cumin to taste

1. Prepare the dressing. Combine cilantro, avocado, lime juice, garlic, olive oil, vinegar, salt, honey and cumin. Blend until smooth.

2. Toss mixed greens romaine in large glass bowl. Add chopped bell pepper, tomatoes, beans, corn, green onion. Drizzle with dressing top with cotija cheese or extra avocado as desired.