

layered tex-mex salad

SERVES 6 TO 8

$\frac{3}{4}$ cup mayonnaise

$\frac{3}{4}$ cup sour cream or Greek yogurt

$\frac{3}{4}$ cup jarred salsa

2 tablespoons chopped fresh
cilantro or parsley

2 teaspoons lime juice

1 romaine lettuce heart (6 ounces),
torn into bite-size pieces

$\frac{1}{2}$ small red onion, sliced thin

12 ounces cherry or 10 ounces
grape tomatoes, halved if small
or quartered if large

1 cup fresh or thawed frozen corn

1 (15-ounce) can black beans, rinsed

2 ripe avocados, halved, pitted,
and chopped

6 ounces sharp cheddar or Monterey
Jack cheese, shredded (1 $\frac{1}{2}$ cups)

2 ounces tortilla chips, crushed
(2 cups)

*Culina
coconut*

why this recipe works This salad packs a flavor and texture punch and looks great doing it. Cherry tomatoes; ripe avocados; black beans; and crisp, cool romaine lettuce are layered in a striking and nostalgic presentation in a glass bowl. The layering makes the salad last longer and be easy to transport, so it's a great option to bring to a party or a picnic. A creamy dressing forms two of the layers: one over the lettuce, the next on the other ingredients. The salad can be tossed just before serving. Add the tortilla chips just before serving so they don't get soggy.

1 Whisk mayonnaise, sour cream, salsa, cilantro, and lime juice together in medium bowl. (Dressing can be refrigerated for up to 24 hours.)

2 Place lettuce in large, straight-sided glass serving bowl. Spread half of dressing over lettuce, then layer with onion, tomatoes, corn, beans, avocados, and cheddar. Spread remaining dressing over salad. Sprinkle with tortilla chips. Serve. (Salad can be refrigerated for up to 24 hours; reserve tortilla chips until just before serving.)

DAIVA Cheddar Shreds