

BBQ Tortilla Chip Salad



Recipe By Esther Deutsch



Cooking and Prep:  15
m

Serves:  5

Contains:  

Preference: Parve

Difficulty: Easy

Diet: Vegan

Source: Whisk by Ami

Magazine

Ingredients (15)

Salad

- 2 hearts romaine lettuce, sliced
- 1 box grape or cherry tomatoes, halved
- 1 yellow bell pepper, sliced thin
- 1 cup **Gefen Sweetened Dried Cranberries**
- 1/2 small red onion, sliced thin (*optional*)
- 3-4 ounces alfalfa sprouts

1 (8-ounce) bag BBQ taco chips, crushed

Dressing

1/2 cup oil

1/2 cup Gefen Mayonnaise

1 tablespoon Kedem Red Wine Vinegar

1 tablespoon mustard

1 tablespoon chili sauce

1 clove garlic, minced or 1 cube Gefen Frozen Garlic

2-3 tablespoons sugar *(optional)*

Garnish

3 large carrots

Start Cooking

Prepare the Garnish

1. Fill a small to medium pot with two inches of oil on high heat.
2. Peel carrots. Then, with a potato peeler, slice carrots lengthwise into long thin strips.
3. When oil is very hot, place carrots in the pot and fry for one minute until crispy and curled. Remove and drain on paper towels.

Prepare the Salad

1. Shake all dressing ingredients in a jar or cruet until smooth. Toss with lettuce, tomatoes, pepper, dried cranberries, and red onion.
2. Gently toss in alfalfa sprouts and taco chips until evenly combined.
3. Top with carrot chips and serve.