

Taco Salad with Spiced Chips

Recipe By Zehava Krohn



Cooking and Prep:  20
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Serves:  4

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Ingredients (18)

Dressing

- 1 tablespoon red hot sauce
- 1 tablespoon **Gefen Honey**
- 1 tablespoon sugar
- 1 teaspoon cumin
- 1/4 cup **Kedem Red Wine Vinegar**
- 2 cloves garlic, crushed or 2 cubes **Gefen Frozen Garlic**

1 cup Gefen Mayonnaise

Salad

1 (8 ounce) bag romaine lettuce

2 plum tomatoes, chopped

2 cucumbers, peeled and chopped

1 red onion, diced

1 (15 ounce) can corn

1 (15 ounce) can black beans

1 avocado, diced

Spiced Taco Chips

2 wraps (whole wheat, plain, tomato, or a combination), sliced into pizza wedges

salt to taste

Gefen Garlic Powder to taste

chili powder to taste

Start Cooking

Prepare the Chips

1. Preheat oven to 400 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper. Place wedges on the baking sheet. Spray generously with nonstick cooking spray. Season with salt, garlic powder, and chili powder. Bake seven minutes or until crisp. Set aside.

Prepare the Dressing

1. In a food processor, or using an immersion blender, blend all dressing ingredients together.

Assemble the Salad

1. In a large bowl, combine lettuce, tomato, cucumber, onion, corn, and beans. Top with chips

and avocado. Toss with dressing before serving.