



Vegetarian Recipe

Southwestern Salad

Ingredients:

- 2 cups romaine lettuce, chopped
- 2 sweet potatoes, chopped
- 1 tsp cumin
- 1 tsp chili powder
- 1 can black beans, drained and rinsed
- 1 can corn, drained and rinsed
- 1 TBSP olive oil
- sea salt, to taste
- 1/8 tsp black pepper
- 1 avocado
- 1/4 cup mayo
- 1/2 cup water
- 1 cup cilantro
- 1/2 tsp salt
- a squeeze of lime juice



Directions:

1. Preheat oven to 400 degrees. Peel and chop potatoes into bite-sized pieces and top with olive oil, cumin, and chili powder. Roast for 10 minutes, then turn heat up to 425 degrees and continue to roast for 15-20 more minutes or until golden brown.
2. Remove potatoes from oven, season with salt and pepper, and let cool.
3. Meanwhile, pulse all ingredients from the avocado down in a food processor to make dressing.
4. Top 1/4 of lettuce with a sprinkle of corn, black beans, sweet potato pieces, and a drizzle of the avocado dressing.

Serves: 4