



Chopped Fiesta Salad With Creamy Avocado Lime Dressing

Fresh, nourishing, crunchy, with just the right amount of spice.

6-8 servings

The Goods:

For the salad:

- 1 tsp. avocado oil
- 1/2 cup pepitas (green pumpkin seeds)
- 1/4 tsp. garlic powder
- 1/4 tsp. smoked paprika
- 1/8 tsp. chili powder
- 1/8 tsp. chipotle powder
- 1/8 tsp. sea salt
- 1/2 cup cilantro leaves
- 1/4 red onion, thinly sliced
- 1/2 cup orange cherry tomatoes, halved
- 1/2 large jicama, diced
- 1 head romaine lettuce, finely chopped
- 1 yellow bell pepper, diced
- 1 small bunch red radishes, sliced
- 2 scallions, chopped

For the Dressing:

- 1/4 tsp. black pepper
- 1/2 cup water, plus more as needed
- 1 cup cilantro, stems and leaves
- 1 tsp. sea salt
- 2 avocados





The Method:

1. Preheat oven to 350 degrees F.
2. Mix pepitas, avocado oil, garlic powder, chili powder, chipotle powder, smoked paprika, and 1/8 tsp. sea salt together in a small bowl. Spread evenly on a baking sheet and bake for 10 minutes until lightly toasted. Remove from the oven and allow to cool.
3. Add avocados, water, lime juice, 1 cup of the cilantro, 1 tsp. sea salt, pepper, and garlic cloves all into a blender. Blend well until smooth and creamy, you can add extra water 1 Tbsp. at a time to help it blend, if needed.
4. Toss romaine, radishes, bell peppers, jicama, scallions, cilantro, cherry tomatoes, and red onion in a large bowl. Drizzle the Avocado Lime Dressing generously over top and sprinkle with the toasted pepitas.

Enjoy!

