

# Recipe

## SOUTHWESTERN SALAD WITH CILANTRO LIME DRESSING

### THE GOODS:

- ½ cup cilantro, finely chopped
- ½ cup plain yogurt
- ¼ cup olive oil
- ¼ cup lime juice
- Pinch of sea salt
- 5-6 romaine or butter lettuce leaves
- ¼ cup black beans
- ¼ cup purple cabbage, shredded
- ¼ cup corn
- ¼ cup cherry tomatoes, sliced
- ½ an avocado, sliced

### THE METHOD:

Make the dressing first in a small bowl by whisking together yogurt, olive oil, lime juice, and sea salt. Finely chop cilantro and whisk into the dressing, set aside.

Heat black beans, shred cabbage, heat corn, slice cherry tomatoes, and slice avocado. Chop or tear lettuce leaves onto a plate or shallow bowl, then place ingredients on top of lettuce. Drizzle liberally with cilantro yogurt dressing, season with additional sea salt to taste.