

Southwest Taco Salad with Creamy Guacamole Dressing

Adapted from Southwest Salad with Creamy Avocado Salsa Dressing at Carlsbad Cravings

Creamy Guacamole Dressing

1 small avocado, peeled and roughly diced
1 small jalapeño, seeded, deveined, and roughly chopped
1/4 cup cilantro
1/4 cup plain Greek yogurt
1/4 salsa, homemade or store-bought (I used my Hatch chile salsa)
1/2 cup milk
2 tablespoons olive oil
Juice from 1 lime
Salt and pepper, to taste
1/4 teaspoon cumin

Southwest Taco Salad

Grilled chicken breast, sliced (or deli rotisserie)
Corn kernels from 1 ear of sweet white corn
Chopped/shredded lettuce of choice
1 red bell pepper, chopped
1/2 large red onion, chopped
1 cup cherry tomatoes, cut in half
1 15-ounce can black beans, rinsed and drained
1/3 cup roasted pepitas
1/2 cup grated pepper jack cheese
Creamy Guacamole Dressing
Tortilla chips, for serving

Add all of the Creamy Guacamole Dressing ingredients to a blender or food processor and blend until smooth and creamy. You will have to scrape down the sides a few times. Add additional milk, if needed, to thin to desired consistency. Chill in the refrigerator until ready to use.

Next, grill the chicken breast, if it isn't already cooked. Remove the kernels from the ear of corn, using a Bundt-pan to catch the kernels, if you have one. (That's a pretty cool tip I picked up from Pinterest.)

Add all the salad ingredients except dressing and chips to a large bowl. Toss to combine.

Add tossed salad to individual bowls, then top with guacamole dressing and serve with tortilla chips.

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