

Mexican 7-Layer Salad

Cooking Club of America

printed from Smells Like Food in Here

DRESSING

1/2 c light mayonnaise

1/2 c light sour cream

1 tbsp lime juice

2 tsp mashed chipotle chile in adobo sauce

1 tsp grated lime peel

SALAD

6 c torn romaine lettuce, divided

1 c ~~cooked~~ corn kernels

1 c diced seeded tomato

1 avocado, diced (about 1 cup)

1 c diced orange bell pepper

1 c canned black beans, drained, rinsed

1 c finely diced red onion

1 c diced pepper Jack cheese

1 c coarsely crushed tortilla chips

Whisk all dressing ingredients in small bowl. Let stand at room temperature 10 minutes.

(Dressing can be made 1 day ahead. Cover and refrigerate.)

In deep 10-cup clear glass bowl or baking dish, layer half of the lettuce. Top with corn, tomato, avocado, bell pepper, beans, remaining lettuce, onion and cheese, spreading each to sides so layers will show. Spread dressing over top, covering cheese completely.

Serve immediately or cover and refrigerate up to 2 hours. Sprinkle with chips just before serving.