



## Layered Fiesta Salad

25 min prep, 60-120 min rest, 8-10 servings  
vegetarian

- 6 cups romaine lettuce, packed and torn
- 16 ounce can black beans, rinsed and drained
- 1 cup **Organic Valley** shredded Mexican blend cheese
- 3 cups tomatoes, diced
- ½ ripe avocado
- 1 Tablespoon fresh lime juice
- ⅓ cup medium salsa
- ⅓ cup **Organic Valley** sour cream
- ¼ teaspoon salt, or more to taste
- 1 cup tortilla chips, coarsely crushed
- ½ cup cilantro, coarsely chopped

### Instructions

1. Layer lettuce, black beans, cheese, and tomatoes in a glass serving bowl.
2. Place avocado in a medium bowl; mash well with a fork. Mash in lime juice.
3. Stir in salsa, sour cream, and salt. Mix well. Spread mixture evenly over tomatoes and spread to edges of bowl to seal. Cover; refrigerate 1 to 2 hours.
4. Just before serving, sprinkle chips and cilantro over salad. Serve immediately.