



Taco Chopped Salad

Chop. Assemble. Enjoy! This healthy, southwestern-inspired chopped salad recipe—and flavorful homemade dressing enhanced with Bison Sour Cream—comes together in just minutes.

Servings	Prep Time	Cook Time	Total Time
6	20m	0m	20m

Ingredients

- ½ cup Bison Sour Cream
- 6 cups romaine lettuce, chopped
- 1 cup black beans, drained, rinsed
- 1 cup corn
- 1 cup grape tomatoes, halved
- 1 cup avocado, diced
- 4 oz can black olives, sliced
- ½ cup salsa verde
- ¼ cup fresh cilantro, stems removed, chopped
- 1 Tbsp fresh lime juice
- ¼ tsp ground cumin
- ¼ tsp garlic powder
- Tortilla chips, on the side

Instructions

1. On a large platter, spread out romaine lettuce. Top with black beans, corn, grape tomatoes, avocado, and olives.
2. Using a blender or food processor, combine the Bison Sour Cream, salsa verde, cilantro, lime juice, cumin, and garlic powder. Blend until smooth.
3. Drizzle dressing over salad, serve with tortilla chips, and enjoy!

