

Haystacks (Taco Salad)

Swick

Makes 6 servings | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Making the Dish

- 2 cups lightly salted or low-sodium tortilla chips (use blue corn chips for a nice presentation)
 - 2 cups shredded romaine lettuce
 - 1 avocado, chopped
 - 1 Roma tomato, chopped
 - 1/2 cup corn kernels
 - 1 cup cooked black beans (drained and rinsed if using canned)
 - 1 cup good quality salsa
 - TOPPING OPTIONS:
 - Sliced pickled jalapeños
 - 2 to 3 green onions, sliced
 - Chopped cilantro, optional
 - Cashew cream drizzle, optional
 - 1/2 cup meatless crumbles, optional
 - Sliced olives
- If assembling as a completed dish, on a large platter spread a layer of tortilla chips. Then add a layer of lettuce and any other chopped vegetables, followed by a layer of beans, then salsa. Add all other toppings, then drizzle with cashew cream and a sprinkle of meatless crumbles, if desired.
- Following this assembly order keeps the chips from getting soggy, allowing you to make this dish ahead of time.
- Note: Feel free to get creative: Play with adding olives, cucumbers, zucchini, roasted red peppers, pepitas, or whatever other veggies you have on hand to create your own version of a haystack, adding these between the lettuce and bean layers. You can also change the flavor by changing up salsa to use as the dressing.