

California Taco Salad

Dressing:

- 1 ripe avocado, mashed
- 2 tablespoons fresh lemon juice
- ½ teaspoon salt
- 1 clove garlic, minced (or ¼ teaspoon garlic powder)
- ¼ cup olive oil
- 1 cup nonfat sour cream
- 2 or 3 drops Tabasco, or to taste
- 1 teaspoon chili powder

Salad:

- 1 medium head iceberg lettuce, torn into pieces

- ½ cup sliced green onions
- ½ cup sliced, pitted black olives, optional
- 2 cups cooked chicken breasts, cut into bite-sized pieces
- 1½ cups shredded cheddar cheese
- 2 cups corn chips, crumbled into large pieces
- 3 tomatoes, cut into bite-sized pieces

Garnishes:

- 1 or 2 tomatoes, sliced
- 1 avocado, sliced
- Corn chips

1. Mix salad dressing ingredients together. Chill at least 2 hours to combine flavors.

2. Combine salad ingredients. Pour dressing over salad and toss gently. Garnish with additional corn chips, tomatoes, and avocado.

— Hope Campbell