**Mexican Salad**

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| **Quantity is enough for 8 people** |
| **Preparation time: 20 Minutes** |

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| **The Ingredients:** | | | |
| 2 red bell peppers | 2 cups cherry tomatoes | 1 can black or red beans | 1 small head lettuce |
| 1 small red onion | 2 avocados | 3 cucumbers | 1 can corn |
| 1 bag tortilla chips | | 2 cups cubed feta or cheddar cheese | |
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|  | | For the dressing: | |
| 1 clove garlic, crushed | | (4 tbsp) lemon juice | ¼ cup olive oil |
| ¼ cup Greek yogurt | | (1 tsp) paprika powder | 1 tbsp maple syrup or honey |
|  | |  | Salt and pepper |

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| **How to prepare:** |
| 1. Rinse and drain the beans and corn. Cut the cherry tomatoes into halves and the avocados, cucumbers and bell peppers into medium-sized pieces. Chop the onion. |
| 1. Combine all the ingredients in a large bowl except for the avocados, tortilla chips and cheese. |
| 1. Mix all the dressing ingredients together. Pour the dressing over the vegetables stir well. |
| 1. Garnish salad with avocados, tortilla chips and cheese. Enjoy! |