

## **Lizi's Taco Salad**

For the Salad:

1 head Mixed baby/Romaine/Bibb or other flavorful lettuce, washed well and dried well  
4 diced ripe tomatoes  
1 medium diced purple onion  
1 Canned/Frozen/Fresh cooked Corn kernels (about 1 1/2 cups), drained  
1 Can kidney beans, rinsed and drained  
1 large avocado, sliced or chunked, sprinkled with lemon juice to prevent browning. This add flavor as well.

Dressing:

4-5 heaping tablespoons mayonnaise (full fat is best)  
1 cup salsa (whichever strength you prefer)  
2 cups crushed tortilla or corn chips for the top

Directions:

Layer your salad with the corn, kidney beans, purple onion, avocado slices, diced tomatoes, which you scoop off cutting board leaving behind excess tomato juice and seeds (don't make yourself crazy about this, just whatever you can) and lastly the lettuce. Do not put crumbled tortilla chips on top until really ready to serve. Set aside or cover with plastic wrap and refrigerate up to 6 hours.

Mix together the salsa and mayo till smooth and creamy and pourable. Refrigerate dressing till ready to serve. Bring to table in layers. Pour dressing over all and toss till coated. Serve immediately.