

# Taco Salad with Roasted Tomato Vinaigrette

**Yield:** 2 servings

## Salad Ingredients:

### Seasoned Chicken Ingredients:

2 tablespoons canola oil  
1 pound ground chicken  
½ teaspoon paprika  
½ teaspoon cumin  
1 teaspoon granulated garlic  
1 teaspoon dried onion  
1 teaspoon Kosher salt  
freshly ground pepper  
2 – 3 shakes *Tabasco* brand chipotle sauce  
2 tablespoons chicken stock

### Salad Ingredients:

1 head Romaine lettuce, chopped  
10 cherry tomatoes, halved or quartered  
1 cup roasted corn kernals  
1 cup canned black beans, rinsed and drained  
2 scallions, finely sliced  
1 avocado, diced  
handful fresh cilantro, finely chopped  
handful of tortilla chips or freshly made corn tortilla strips fried in canola oil and seasoned with salt



- Step 1:**      **Prepare the chicken:** Heat a medium-sized saute pan over medium-high heat and add canola oil. Begin browning chicken. Add paprika, cumin, garlic, onion, salt, pepper and chipotle sauce. Cook until meat is browned and crumbled. Set aside.
- Step 2:**      **Make the dressing:** Put all dressing ingredients into a blender and pulse until ingredients are well incorporated. Add salt and pepper to you liking. Set aside.
- Step 3:**      **Make the cilantro-lime crema:** Mix all crema ingredients in a small bowl. Again, taste for seasoning and add salt as needed.

## Roasted Tomato Vinaigrette:

1 cup roasted tomatoes with juice (canned are great)  
¼ cup extra virgin olive oil  
2 tablespoons red wine vinegar  
1 garlic clove, smashed  
2 tablespoons cilantro leaves  
1 tablespoon shallots, chopped  
½ chipotle pepper (optional)  
Kosher salt and pepper to taste

## Cilantro-Lime Crema:

½ cup crema Mexicana  
handful of cilantro, finely chopped  
1 tablespoon fresh lime juice  
1 scallion, finely chopped  
Kosher salt and pepper to taste

**Step 4: Assemble the salad:** Chop the romaine and put in a large serving bowl or platter. Put the cooled chicken meat on top and add tomatoes, corn, avocado and beans arranging neatly. Sprinkle the top with scallions and cilantro for garnish. Add tortilla strips or chips. Top with cilantro-lime crema and serve tomato vinaigrette on the side.