

Fiesta Taco Lettuce Bowl

(Use of Pure & Simple® Ripe Plantain Rounds)



Servings: 4



Total Time: 16 min.



Level: Beginner

INGREDIENTS

For salad:

- 12 pieces PURE & SIMPLE® Ripe Plantain Rounds
- 2 tbsp. canola oil
- 2 cups chopped romaine lettuce
- ½ ripe avocado, thinly sliced

- ½ cup halved cherry tomatoes

INGREDIENTS (continued)

- ¼ cup black beans
- ¼ cup corn kernels, lightly steamed
- ¼ cup tortilla strips
- ¼ cup cotija cheese, crumbled

For dressing:

- 1 cup packed cilantro
- ¾ cup Greek yogurt
- 2 tbsp. olive oil
- 3 garlic cloves
- 2 limes juiced
- 1 lime zested
- Kosher salt, to taste

INSTRUCTIONS

1. For the dressing add all ingredients to a high-powered mixer or food processor and puree until smooth and creamy. Reserve.
2. Add canola oil to a 12-inch skillet and place over medium-high heat.
3. Once the oil is hot add in the plantains and cook on both sides until golden brown (about 3 minutes per side).
4. Remove from the oil and let drain on a paper towel lined plate.
5. In a large salad bowl add lettuce and top with avocado, cherry tomatoes, black beans, corn & tortilla strips.
6. Drizzle the dressing over the salad, add 3 pieces of plantains per dish and garnish with crumbled cotija cheese