



## **Bibb, Avocado, Tomato Salad, with Dairy-Free Ranch Dressing**

### *Ingredients:*

Bibb lettuce, washed and torn, as needed  
 Avocado, sliced, as needed  
 Cherry tomatoes, quartered, as needed  
 Charred corn, as needed (optional)  
 Kosher salt, to taste  
 Ground black pepper, to taste  
 Dairy-free Ranch Dressing, as needed (recipe follows)  
 Chives, minced, as needed (optional)

Dairy-free Ranch Dressing (Yields 2 ½ cups)  
 ¼ cup Silk Original Almondmilk  
 1 cup Vegan mayonnaise  
 1 ½ tsp. Apple cider vinegar  
 1 tsp. Lemon juice  
 3 ea. Garlic cloves, finely grated  
 1 Tbsp. Chives, minced  
 1 tsp. Dill, dried or fresh minced  
 ¼ tsp. Oregano, dried  
 ¼ tsp. Mustard powder  
 ¼ tsp. Onion powder  
 ¼ tsp. Paprika  
 Kosher salt, to taste  
 Ground black pepper, to taste

### *Directions:*

To prepare the Dairy-free Ranch Dressing:

1. Mix all ingredients together. Add more Almondmilk to thin consistency or more mayonnaise to thicken consistency. Season with salt and pepper to taste
2. Set in the refrigerator for 3 hours.

To serve:

Assemble salad – top lettuce with avocado, tomato and corn. Drizzle with dressing and garnish with chives.