



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.