MEXICAN CAESAR SALAD





Ingredients:

- 5–6 cups roughly-chopped dinosaur (lacinato) kale leaves, tough stems removed
- 4 cups roughly chopped Romaine lettuce
- 3 cups shredded red cabbage (1 small cabbage)
- Homemade tortilla strips

- ½ cup chopped fresh cilantro leaves
- ½ cup toasted pepitas (hulled pumpkin seeds)
- 1 avocado, peeled, pitted and thinly sliced
- 1 batch Greek Yogurt Caesar Dressing
- Crumbled cotija cheese, queso fresco or nutritional yeast (optional)

Instructions:

- 1) Combine kale, Romaine, cabbage, cilantro, pepitas, tortilla strips and avocado in a large mixing bowl.
- 2) Drizzle evenly with the Caesar dressing, and toss to combine.
- 3) Serve immediately, sprinkled with crumbled cotija or queso fresco.

