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Acapulco Salad

1 can (12 oz.) Chicken of the Sea® Chunk Light or Solid White Tuna,
drained and flaked
12 cups mixed salad greens (romaine, leaf, radicchio, savoy, endive)
2 cups diced tomatoes
1/2 cup diced avocado
1/2 cup sliced black olives
1 cup drained chickpeas (garbanzo beans)
1 cup drained chili beans
Cilantro Dressing (recipe follows)
1 cup shredded cheddar cheese
Tortilla chips
Salsa

For each serving, arrange 3 cups of lettuce on the serving plate. Layer tuna, tomatoes, avocado, olives, chickpeas, and chili beans over lettuce. Drizzle with Cilantro Dressing. Sprinkle with cheese. Serve with tortilla chips and salsa. Makes 4 servings.

Cilantro Dressing

3/4 cup buttermilk
1/4 cup light mayonnaise
1/4 cup light sour cream
2 Tbsp. chopped green onion
1 Tbsp. chopped cilantro
1 clove garlic, crushed
1 tsp. lime juice
1/8 tsp. pepper
1/8 tsp. chili powder
1/8 tsp. salt

Stir ingredients together and let marinate 1 hour. Makes 1 1/4 cups dressing.

PREP TIME: 15 minutes for salad; 10 minutes for dressing

MARINATE TIME: 1 hour

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