Mexican Salad Boats

Cook Time: 0 min Ingredients: prep Time: 0 min

total Time: 0 min

servings: 0

Salad:

- 1 large tomato or 1 cup cherry tomatoes, chopped small
- 1/2 yellow bell pepper, copped small
- 1/2 red bell pepper, copped small
- 1 can black beans (optional)
- 1/2 small red onion, diced
- 2 tbsp minced jalapeno peppers (without the seeds)
- 1/2 tsp freshly grated lime zest
- 1 avocado, chopped into small cubes
- Gem lettuce leaves to serve

Dressing:

- 1/4 cup lime juice
- 1/4 cup olive oil
- 1 tsp sea salt
- 1/4 tsp black pepper
- 1/2 tsp garlic, minced
- 1/4 tsp ground cayenne pepper

Instructions:

- 1. Prepare all the ingredients for the salad. Keep the avocados to the end.
- 2. Mix all the dressing ingredients together.
- 3. In a bowl, toss together the tomato, peppers, beans, onion, jalapeño, and lime zest. Add the dressing and mix well.
- 4. When you are ready to serve chop the avocado and mix with the rest of the salad.
- 5. Either let scoop up with the gem lettuce leaves, or serve with some of the salad mixture already spooned into the leaves.