

Southwestern Coconut Ranch Salad

4 SERVINGS 10 MINUTES



INGREDIENTS

1/2 cup Canned Coconut Milk (full fat, refrigerated overnight)
2 tbsps Avocado Oil
1 tbsp Apple Cider Vinegar
1 1/2 tsps Dried Chives
1/4 tsp Onion Powder
1/2 tsp Sea Salt
8 cups Mixed Greens
1 cup Corn (cooked)
1 cup Black Beans (cooked)
2 Tomato (chopped)
2 Avocado (pit removed, chopped)

DIRECTIONS

- 01 Add the coconut milk, oil, vinegar, chives, onion powder and salt in a jar and shake until well combined.
- 02 Divide the mixed greens, corn, black beans and tomato into bowls or containers if on-the-go. Top with avocado and drizzle with your desired amount of dressing. Enjoy!

NUTRITION

AMOUNT PER SERVING

Calories	392	Carbs	31g
Fat	28g	Protein	9g