

## Mexican Salad with Black Beans & Avocado-Cilantro Dressing

Active Time: 10 minutes | Total Time: 10 minutes | Serves: 4

## **Nutrition Information Per Serving**

144.8 calories, 14.26 g carbohydrate, 6.27 g fiber, 7.99 g NET carbs, 4.57 g protein, 7.94 g fat

## **Ingredients**

- 1/2 can(s) Eden Foods Organic Black Beans
- 2 head(s) organic romaine lettuce, chopped
- 1/2 medium(s) organic red onion, chopped
- 1 medium organic tomato, chopped
- 1/4 tsp(s) sea salt
- 2 Tbsp(s) organic lemon juice
- 1/2 medium(s) organic avocado
- 2 Tbsp(s) fresh cilantro, chopped
- 1 Tbsp organic extra virgin olive oil
- 2 Tbsp(s) filtered or spring water

## **Preparation**

- 1. First make the dressing. Add the avocado, lemon juice, water, sea salt and cilantro to a small blender of Magic Bullet. Blend until smooth, adding more water if necessary. Set aside.
- 2. Divide the lettuce between plates. Top with black beans and tomatoes.
- 3. Drizzle with dressing.
- 4. Serve.

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