Warm Taco Salad with Creamy Avocado-Cilantro Vinaigrette

Serves 4  
Prep time: 15 minutes  

**Ingredients**  

**Dressing**  
1/2 avocado  
1/4 cup fresh cilantro leaves  
1/2 small jalapeño, seeded  
3 tablespoons fresh lime juice  
1 tablespoon white wine vinegar  
1/2 teaspoon sea salt  
1/2 cup extra virgin olive oil  

**Salad**  
2 cups Beef Tacos filling (recipe attached), warmed  
2 heads romaine lettuce, torn into bite sized pieces  
2 medium carrots, peeled and shaved with a vegetable peeler  
1 tomato, diced  
2 radishes, thinly sliced  

**Directions**  

1. **Dressing:** In a blender or small food processor, puree the avocado, cilantro, jalapeño, lime juice, vinegar, and salt.  
   With the blender running, slowly drizzle in the olive oil.  

2. **Salad:** in a large bowl, mix together the salad ingredients and drizzle with the desired amount of dressing.  

   *make-ahead tip: Double the recipe for the taco beef and store half in the refrigerator for 5 days or in the freezer for up to 3 months. Thaw in the refrigerator, then reheat in a sauté pan over medium heat.*  

Recipe from: *Against all Grain* by Danielle Walker
Beef Tacos

Serves 4
Prep time: 15 minutes

Ingredients
Taco filling
3 pounds ground beef
3/4 cup diced yellow onion
3 cloves garlic, minced
3/4 cup water
2 cups tomato puree
4 to 5 tablespoons Taco Seasoning (recipe below)

Directions
1. Heat a deep sauté pan over medium heat.
2. Brown the beef, onion, and garlic until the beef is cooked through, about 5 minutes.
3. Drain the excess fat if necessary, and add the remaining ingredients.
4. Simmer for 15 minutes, until ready to serve.

Taco Seasoning Mix

yield: about 1/2 cup

2 1/2 tablespoons chili powder
1 1/2 tablespoons sea salt
1 1/2 tablespoons ground cumin
1 tablespoon ground dried oregano
2 teaspoons onion powder
2 teaspoons ground coriander
2 teaspoons paprika
1 to 3 teaspoons cayenne pepper
1/4 teaspoon cracked black pepper

1. Mix all the ingredients together in a small bowl. Store in a jar in the pantry for up to 6 months.

Other Taco Serving Suggestions
large romaine, butter, or iceberg lettuce leaves, for wrapping the filling
Toppings: sliced avocado, guacamole, sliced red onion, diced tomatoes, chopped fresh cilantro, lime quarters

Recipe from: Against all Grain by Danielle Walker