

Chef Feker's Thanksgiving Mexican Taco Salad

Serves 4

A satisfying salad or tortilla wrap will be a gratifying choice after Thanksgiving's over indulgence. It is important that you tease your palate with different flavors, so here is my Thanksgiving Mexican Taco Salad. A good pilsner beer will be a good complement to this dish.

Ingredients

½ tsp grated lime zest (grate lime zest before juicing)
2 Tbsps lime juice
3 Tbsps chopped cilantro
1 or 2 chipotle peppers from the can
¼ cup mayonnaise
½ cup plain, low-fat sour cream
½ tsp salt
½ tsp white pepper
4 taco salad shells
4 cups lettuce, shredded (Romaine preferred)
1 lb turkey shredded or cut into strips
2 tomatoes, diced
3 eggs, hard-boiled, quartered lengthwise
2 ripe avocados, diced
½ cup stuffing, room temperature
1 small orange bell pepper, diced
1/3 cup red onion strips
8 strips crisped bacon, cut into pieces
4 oz cheese (Chihuahua preferred)

Directions

In your food processor, mix the first 7 ingredients until blended to create a dressing. Add water as needed to thin slightly.

Toss 2 tablespoons of dressing with the lettuce.

Assemble the taco salad by lining each taco shell with lettuce. Split and arrange the remaining ingredients in rounds on top of the lettuce with the turkey in the middle. Serve with additional dressing.



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