



Cinco de Mayo Salad with Chimichurri Ranch Dressing

Serves 6

This light and refreshing salad is the perfect balance to a bowl of chicken tortilla soup or any hearty Mexican dish. The tangy pickled pink onions, creamy avocado, crisp pepitas (pumpkin seeds), and sweet tangerines blend perfectly with the lime-chimichurri dressing. Prep the pickled onions and chimichurri the day before and store in a tightly sealed container to enjoy the rest over the next week in many other dishes. With this pre-prep done, this beautiful salad can be assembled in 30 minutes.

Ingredients

- 1 head Butter Lettuce, washed and torn
- 1 head Romaine lettuce, washed and torn
- 2 tablespoons fresh chopped cilantro and oregano leaves
- ½ cup toasted pumpkin seeds
- 4-6 small tangerines or mandarins, peeled and pulled into segments
- ½ cup green Castelvetrano olives, pitted and sliced
- ½ cup pickled red onion slices (recipe below)
- 1 avocado, cubed for garnish
- 2 oz. Mexican queso fresco (crumbling cheese) or sheep feta cheese or vegan cheese as optional garnish

Prep Pickled Red Onions

- 1 red onion
- 1 cup white vinegar
- a pinch of sea salt
- a pinch of sugar

Cut a red onion in half, lengthwise, then cut in 1/8-inch-long slivers and place in a 12–16-ounce glass jar with a lid. In a small saucepan, bring the white vinegar to a simmer and stir in a pinch of salt and sugar. Stir to dissolve then allow to cool a bit. Pour the vinegar mixture over red onions and allow to soak for at least 3 hours. Then refrigerate and use as a garnish for salads, bowls, and more in the next 10 days.

Cinco de Mayo Salad with Chimichurri Ranch Dressing (continued)

Dressing:

Mix ingredients in a jar and shake vigorously then refrigerate and use within 10 days.

- 2 oz. Mexican crema, vegan mayonnaise, or plain yogurt
- 2 oz. chimichurri
- 2 teaspoons lime juice
- 1 teaspoon lime zest
- ½ teaspoon on sea salt

Salad preparation:

Toss the greens and fresh herbs with the lime-chimichurri dressing and place on individual salad plates. Arrange the pink onions, olives, tangerines, pumpkin seeds and cheese on each salad. Enjoy!