

Salade mexicaine fraîchement ciselée, vinaigre de de framboise

Recipe for 12 tapas

Description

A fresh mix of Mexican colors

Note

Make your dressing mixture at the last minute, so as not to burn the salad.

Make sure the cuts are small, bearing in mind that this is a chopped salad. This will add a whole new dimension to the aesthetics.

Ingredients

Salad

- 1 Unit(s) Romaine salad
- 1 Unit(s) Cucumber
- 1 Unit(s) Yellow pepper
- 150 Gr Cherry tomatoes
- 0.50 Unit(s) Corn can (540 ml)
- 0.25 Bunch(es) Fresh cilantro
- 0.50 Unit(s) Red onion
- 1 Unit(s) Avocado

- Salt and pepper

Vinaigrette sauce

- 2 Tbsp Raspberry vinegar
- 1 Tbsp Olive oil
- 1 Tbsp Maple syrup
- 1 Tbsp Water
- 0.50 Tsp Dried Oregano

- Salt and pepper

Preparation

- Preparation time **45 mins**

Setting up

If necessary, wash and finely chop the coriander.

Cut cucumber into small brunoise cubes.

Peel and finely chop the red onion.

Drain bell pepper and dice.

Drain the can of corn.

Cut the cherry tomatoes into four wedges.

Scoop out the avocado flesh and dice.

Salad

Gather all the salad ingredients in a bowl and add the finely chopped Romaine lettuce.

Vinaigrette

Whisk all ingredients together in a bowl.

Finish

Gently toss the salad with the vinaigrette and season with salt and pepper.

Place the salad in ramekins for tapas or on a plate for an appetizer.

Bon appétit!