

Aztec Salad with Creamy Chipotle Dressing

A ridiculously tasty salad with our signature chipotle buttermilk dressing. With plenty of fresh greens, black beans, corn and tortilla chips, it's the perfect toss & serve lunch or light dinner.

5 Minutes to the Table

5 Minutes Hands On

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Large Mixing Bowl

FROM YOUR PANTRY

Salt & Pepper

6 MEEZ CONTAINERS

Avocado

Tortilla Chips

Spinach

Arcadian Lettuce

Corn & Beans

Creamy Chipotle

Dressing

Good to Know

If you ordered the **Carb Conscious version**, we sent you cucumbers instead of the tortilla chips, reducing the **carbs to 39g per serving**.

Health snapshot per serving – 425 Calories, 15g Protein, 46g Carbs, 24g Fat, 6 Freestyle Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Spinach, Arcadian Lettuce Blend, Avocado, Black Beans, Corn, Queso Fresco, Red Onion, Cilantro, Mayonnaise, Chipotles in Adobo, Garlic, Buttermilk, Coriander, Cumin.

meez meals

1. Prep the Avocado and Chips

Dice the **Avocado** and break the **Tortilla Chips** into pieces.

2. Assemble the Salad

Combine the **Spinach, Arcadian Lettuce, Corn & Beans**, broken chips, and diced avocado in a mixing bowl with the **Creamy Chipotle Dressing**. Season with salt and pepper to taste.

3. Serve and Enjoy!

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois