



Featured Recipe

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Salsa Seniorita's Spicy Lettuce Wraps with Avocado Dressing

Ingredients

1 lb. ground beef or ground turkey
1 cup Salsa Seniorita (any variety)
1 15 oz. corn, drained
1 15 oz. black beans drained
1 teaspoon ground cumin
Head Lettuce (one per person)
Greek yogurt or sour cream
Black olives, sliced
Cilantro, chopped
1 to 2 ripe Avocados
1 cup mayonnaise
2 Tablespoons chopped green onion
1 Tablespoon lemon juice
1 clove of garlic
¼ cup Salsa Seniorita
Salt and pepper to taste

Directions

In skillet, brown meat, add salsa, corn, black beans and cumin. Let cool at room temperature. Can be made the night before and warmed up when ready to serve. Wash lettuce heads and remove the core. Scoop out enough leaves so the lettuce head resembles a bowl. Spoon meat mixture into the lettuce head. Top with Avocado dressing.

Avocado Dressing: Peel and remove the seed from the ripe Avocado and place in blender. Add mayonnaise, lemon juice, salsa, and garlic clove to blender and blend until smooth. Add salt and pepper to taste. Refrigerate 24 hours before serving.