



## Mexi-Cali Cobb Salad with Avocado Ranch Dressing

Chile-spiked grilled shrimp, fresh chopped tomatoes, egg slices, black beans, queso fresco and shredded carrots atop a bed of spinach and romaine lettuce tossed with Avocado Ranch Dressing.

Yield: 24

### INGREDIENTS

2 qts	Pureed avocado	2 Tbsp	Fresh lime juice
1 bag	Foothill Farms Ranch Dressing Mix 3.2 oz (#V400 or #V402)	1 qt	Buttermilk
1 qt	Mayo	2 Tbsp	Vegetable oil
1 Tbsp	Fresh lemon juice	2 Tbsp	Red pepper flakes
96 each	16/20 shrimp, peel & deveined, tail off, raw, 5 lb	24 c	Fresh baby spinach
24 c	Romaine lettuce, sliced into ribbons	6 c	Chopped tomato
24 large	Eggs, hard boiled, small chopped	1 1/2 c	Black beans, drained & rinsed
1 1/2 c	Crumbled queso fresco	6 c	Shredded carrots

### INSTRUCTIONS

1. In a food processor add pureed avocado, lime juice and ranch salad dressing mix. Pulse until well blended.
2. Transfer pureed mixture to large mixing bowl. Add buttermilk and mix well with wire whisk or electric mixer at low speed.
3. Add mayonnaise and continue mixing at low speed about 2 minutes until smooth. Reserve cold.
4. Place oil, lemon juice, red pepper flakes and shrimp in a mixing bowl and toss to evenly combine. Grill the shrimp until fully cooked. Can be reserved chilled.
5. Place spinach and romaine lettuce in a mixing bowl. Toss to combine. Reserve cold.
6. For 1 salad: Place 2 c spinach/romaine mixture in mixing bowl and add 2 Tbsp of avocado ranch dressing. Toss to combine. Place dressed salad on chilled salad plate. Top salad with 4 pieces of shrimp, ¼ c tomatoes, 1 egg, 1 heaping Tbsp black beans, 1 heaping Tbsp queso fresco and ¼ c carrots placing each in even rows across the salad.