

Mexican Layered Salad©

Ingredients:

- 1–15 oz. can Goya™ Black Bean Soup, drain
- 1 tsp. garlic, minced
- 1 tsp. fajitas seasoning, optional
- 1 1/2–2 cups chicken or turkey, diced (optional)
- 1 1/2 cups Pace™ salsa, drained
- 1 1/2 cups sour cream
- 1/4 head iceberg lettuce, shredded
- 1/2 cup black olives, sliced
- 1 cup Mexican cheese, shredded
- 1 tomato, peeled, squeeze seeds out, cube
- 2–3 green onions, chopped fine

Method:

In a mixing bowl slightly purée black bean soup, garlic and fajitas seasoning with the Magic Wand using the knife blade.

Spray a 9.5 inch deep dish pie plate with a non-sticking spray and spread black bean mixture on bottom. Spread the turkey, salsa, sour cream, lettuce, olives, cheese, tomato and onion in successive layers on top of the beans. Make a rose out of the tomato peel and put on top for decoration.

Serve with corn chips.

