

Southwest

 THE LUNCH ROOM **Recipe Box**

INGREDIENTS

- 2 cups vegan mayo
(we use Hampton Creek's Just Mayo)
- 2 whole chiles plus 2 tablespoons of the sauce from a can of Chipotle Chiles in Adobo Sauce
(Substitutions for this ingredient are not recommended. Use more or less sauce/chiles to adjust for desired spiciness.)
- 1 teaspoon ground cumin
- 1 teaspoon granulated garlic
- 1/4 teaspoon oregano
- 1 teaspoon sea salt
- 1/4 cup of chopped cilantro leaves
- 2 tablespoons of fresh squeezed lime juice

DIRECTIONS

Place all of the ingredients in a food processor or blender and blend until the ingredients are incorporated and the chiles have broken down.

This dressing works great on salads or as a dip. Try your own Southwest Salad. Start with a bed of green and/or red shredded cabbage with a hearty scoop of brown rice and black beans. Sliced avocados and a fresh salsa brighten the dish and some tortilla chips give an extra crunch.

Used the remainder of the Chipotle Chiles in Adobo in a big batch of black beans for a bright spicy flavor.

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continued...

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This recipe is so simple!