

AUTUMN SALAD

MEJICANO

What's the secret to making this flavourful autumn salad really delicious? Our Mejicano tortilla strips.

Enjoy!

NO TRANS FAT
CHOLESTEROL FREE
VEGAN
PROUDLY CANADIAN

 4 PORTIONS

 PREPARATION
15 MINUTES

 COOKING
20 MINUTES

PRODUCTS CODE

10670 REGULAR 6 IN
10510 REGULAR 10 IN
12100 REGULAR 12 IN



INGREDIENTS

Salad

2 bunch of spinach, washed and coarsely chopped
2 sweet potatoes
½ cup walnuts
1 cup (240 mL) crumbled feta
Seeds of 1 pomegranate

Tortilla strips

2 Regular Mejicano tortilla (10 in.)
2 tablespoons (30 mL) olive oil
1 tablespoon (15 mL) za'atar spice

Dressing

¼ cup (60 mL) olive oil
¼ cup (60 mL) white wine vinegar
2 tablespoons (30 mL) honey
Salt and pepper to taste

DIRECTIONS

Preheat the oven to 350 F°.

In a bowl, combine all the ingredients for the dressing. Set aside.

In a large bowl, combine the 2 tortillas cut into small strips with the olive oil and za'atar spice.

Mix well, place on a baking sheet and bake for 10 to 12 minutes, until the tortilla strips are golden.

Peel the sweet potatoes and cut into ¾-in. cubes.

Place the potatoes on a baking sheet and roast for about 20 minutes.

In a large salad bowl, toss the spinach with the dressing, salt and pepper. Add the sweet potatoes, walnuts, feta, pomegranate seeds and tortilla strips.

Enjoy!

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