

Mexican Salad with meat

Serves 2

This salad is our favorite way to use up left over grilled meats – chicken, beef or pork. You can be fairly creative with the ingredients.

This must be assembled immediately before serving. The key idea is to arrange the items artistically on each plate. I put together a step by step pictorial for this recipe:

<http://www.softwarepolish.com/personal/Mexican%20salad/index.html>

1 can	Medium pitted black olives, halved <i>I prefer Kroger brand better than fancier ones</i>
4-6	Small ripe tomatoes <i>the expensive Amorosa or Campari brands are always reliable</i>
1	Ripe avocado <i>ripen ahead of time, and they will keep for weeks in the refrigerator</i>
A few	Slices of onion, chopped
12 Tb	Good quality salsa <i>I use two different ones for variety</i>
Lettuce	<i>Best is a combination of iceberg lettuce, leaf lettuce and romaine</i>
Arugula, radicchio	<i>Bitter lettuce adds flavor contrast</i>
1/2 to 1/3 can	Black beans, drained
Leftover meat	<i>Grilled beef, chicken, turkey or pork works well – even shrimp</i>
Grated cheddar	<i>Does not need to be anything fancy</i>
Cilantro leaves	

1. Quarter the tomatoes and place around the rim of each plate
2. Place halved black olives around the rim of each plate, alternating with tomatoes
3. Halve avocado, remove the pit. Cut each piece in half lengthwise. Use soup spoon to remove flesh from the skin. Use soup spoon to remove any bad spots. Roughly cut avocado into small chunks. Place avocado pieces around the rim of each plate, alternating with tomato and black olives.
4. Chop a few slices of onion and set aside
5. Open bottles of salsa. If you have some chips handy, feel free to snack!
6. Tear lettuce into bite size pieces, place in center of plate
7. Tear arugula and/or radicchio into small pieces, place in center of plate
8. Drain black beans, then place two "stripes" on top of lettuce
9. Chop the meat into small pieces, then place two "stripes" on top of lettuce, across the stripes of black beans
10. Sprinkle chopped onions over entire salad, then pour salsa to cover the meat
11. Drop a few cilantro leaves on top for flavor. Sprinkle grated cheese over salad and serve