



Tijuana Caesar Salad

Yield: 4 servings

Time: 30 minutes total

For the salad:

8 cups romaine lettuce, roughly chopped
¼ cup fresh cilantro, coarsely chopped
2 oz. Parmesan cheese, finely shredded*

For the tortilla strip croutons:

2 flour tortillas
2 tbsp. extra virgin olive oil
½ tsp. chili powder
½ tsp. dried cilantro
¼ tsp. garlic powder
½ tsp. coarse sea salt

For the Cilantro Jalapeno Agave dressing:

2/3 cup plain yogurt
½ cup extra virgin olive oil
1 tbsp. agave (or honey)
¼ cup lime juice
2 tbsp. finely diced cilantro
1 tbsp. finely diced fresh jalapeno
½ tsp. salt



1. Prepare the tortilla strips: Preheat the oven to 400°F. Lightly grease a baking sheet and set aside. Cut the tortillas into bite-sized pieces (roughly ¾-inch squares) and place in a medium-sized bowl. Whisk together the olive oil, chili powder, cilantro, and garlic powder. Pour over the tortillas and toss to coat evenly. Arrange the tortillas in a single layer on the prepared baking sheet. Sprinkle with sea salt. Bake at 400°F for 12 minutes, then finish by broiling for 2-4 minutes, until golden brown. Remove from oven and set aside to allow the strips to come to room temperature.

2. Prepare the dressing: Whisk all ingredients together.

3. Toss the lettuce, cilantro and Parmesan cheese together in a large mixing bowl. Drizzle in half of the dressing and two large handfuls of tortilla strips. Toss to coat. Serve with the remaining dressing and tortilla strips on the side, adding more as desired.

*I recommend using a Microplane zester to get the Parmesan cheese super light and fluffy!