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## TEX-MEX LAYERED BEAN SALAD

**SERVES:** 8-10 SERVINGS | **PREP TIME:** 20 MINUTES

**CHILLING TIME:** UP TO 8 HOURS

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### INGREDIENTS

- 1 large red or yellow bell pepper, seeded and chopped
- 1/3 cup chopped red onion
- 1 bag (16 ounces) iceberg lettuce, carrot and cabbage salad mix
- 1 cup shredded Mexican cheese blend
- 2 cans (15 ounces each) READ 3 or 4 Bean Salad, drained
- 1/2 cup low-fat mayonnaise
- 1/2 cup low-fat sour cream
- 2 tablespoons finely chopped chipotle peppers in adobo sauce
- 1/2 cup crumbled tortilla chips, optional
- 1 small avocado, sliced, optional

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### INSTRUCTIONS

1. In a 3-1/2 quart salad bowl or soufflé dish (preferably straight-sided) layer salad as follows: bell pepper, onion, lettuce, cheese and bean salad.

2. Mix together the mayonnaise, sour cream and chipotle pepper. Spread over top of salad. Cover and refrigerate up to 8 hours.
  3. Just before serving, sprinkle top with chips and sliced avocado, if desired. Toss to serve.
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