

BLT-A Salad with Non-Dairy Ranch Dressing

From: Jennie @ On the table tonight

2 T. non-dairy sour cream
2 T. mayonnaise
2 T. plain soy milk
1 clove garlic, diced
Kosher salt and freshly ground black pepper, to taste
1 pint cherry tomatoes, halved
1 avocado, diced
1 head iceberg lettuce, cored and chopped
4 slices pepper bacon, cooked and coarsely chopped

In a bowl, combine non-dairy sour cream, mayonnaise, and soy milk. Whisk until smooth. Add garlic, salt and pepper and stir to combine, and adjust taste as needed. Add cherry tomatoes and stir to coat evenly. Refrigerate for at least an hour.

Add avocado to the tomato mixture and stir.

In a large bowl, add lettuce and top with bacon. Pour tomato/avocado mixture over the salad and toss well to combine.