



Whole30 Approved Taco Salads with Bilinski's Sausage & Spicy Ranch

Recipe & photography created by @eatingataltitude

Ingredients:

Serves 4

- 1 package Bilinski's Cajun Style sausage
- 1 cup pico de Gallo (sub salsa of choice or diced tomatoes + sliced red onion)
- 8 cups romaine lettuce
- 2 avocados, pitted & sliced
- 1 lime, quartered
- 4 tbsp sliced jalapenos,
- ¼ cup cilantro

Whole30 Spicy Ranch:

- 1 cup compliant mayo
- 1/4 cup cilantro
- 1 garlic clove
- 2 tbsp pickle juice
- 1 -2 tsp hot sauce, based on desired heat level
- 2 tbsp water, optional to reach less creamy consistency.

Instructions:

- 1.** First, make your ranch: Place all Whole30 Approved Spicy Ranch ingredients, except the water, into a blender. Blend until smooth. Add additional water to reach desired consistency. If you don't have a blender, finely chop the cilantro and garlic before adding all ingredients to a bowl. Stir thoroughly to combine.
- 2.** Dice up your Bilinski's sausage.
- 3.** Heat 1 tbsp olive or avocado oil in a skillet over medium heat. Add diced sausage and heat through for 1 -2 minutes.
- 4.** Add 2 cups of lettuce to each bowl and spoon over the sausage & desired salad toppings. Drizzle with avocado ranch, a squeeze of lime & top with fresh cilantro. Enjoy!