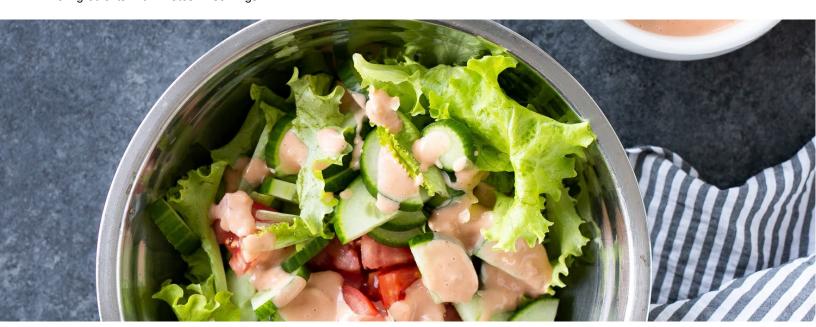
# **Thousand Island Garden Salad**

9 ingredients · 10 minutes · 4 servings



#### **Directions**

- Add the mayonnaise, yogurt, almond milk, crushed tomatoes, relish and mustard in a jar and shake until well combined.
- 2. Divide the lettuce, tomatoes and cucumbers into bowls or containers if on-the-go. Drizzle with your desired amount of dressing just before serving. Enjoy!

#### **Notes**

# Leftovers

Refrigerate in an airtight container for up to five days. For best results, store the dressing separately.

# **Nut-Free**

Use dairy, soy, rice or oat milk instead of almond milk.

#### **More Flavor**

Add hot sauce, Worcestershire sauce or minced chipotle chile pepper to the dressing.

### Make it Vegan

Use vegan mayonnaise.

#### **No Coconut Yogurt**

Use sour cream or Greek yogurt instead.

# Ingredients

2 tbsps Mayonnaise

1 tbsp Unsweetened Coconut Yogurt

1 tbsp Unsweetened Almond Milk

1/2 cup Crushed Tomatoes

3/4 oz Relish

1 1/2 tsps Yellow Mustard

1 head Green Lettuce (roughly chopped)

2 Tomato (chopped)

1 Cucumber (sliced)