

Cafe Rio Gluten-Free Pork Salad & Dressing

Yield: 14 min
Total Time: 345 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-buttermilk-chipotle-dressing-recipe>

Ingredients:

- 3 1/2 pounds pork loin roast
- 28 ounces diced tomatoes
- 2 inches chipotle Chilis, from canned chipotle chilis adobo sauce any unused portion can be frozen, for Clean Eating sub 2–3 diced jal...
- 1 tablespoon salt Coarse Real
- 1 tablespoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon cumin
- 1/2 cup maple syrup
- 1/3 cup honey
- 1/3 cup apple cider vinegar
- 3/4 cup buttermilk
- 3/4 cup mayo
- 2 tomatillos Small, quartered
- 1 clove garlic
- 1/2 lime
- 1/4 cup cilantro
- 1/2 tablespoon dill fresh, packed
- 2 tablespoons parsley fresh, packed
- 1/2 teaspoon salt Real
- 1/2 teaspoon garlic powder
- 1/8 teaspoon ground mustard
- 8 large tortillas for the Clean Eating diet use whole wheat, spelt or einkorn, for the gluten-free diet, use gluten-free, corn or omit
- 4 cups cooked rice Cilantro lime rice would be a great option, for the Clean Eating diet use brown rice
- 3 cups pinto beans Cooked, or black beans
- 14 cups chopped romaine lettuce
- 1 cup pico de gallo to top, diced tomato, onion, cilantro
- Cotija cheese crumbled, to top
- sour cream to top

- guacamole to top
- tortilla chips or Tortilla Strips, to top, Corn tortillas sliced and fried in oil

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 80 milligrams
4. Fat: 17 grams
5. Fiber: 3 grams
6. Protein: 30 grams
7. SaturatedFat: 4 grams
8. Sodium: 1080 milligrams
9. Sugar: 19 grams

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