



# Bison Taco Salad

Servings: 4

## Ingredients:

### Bison Taco Meat

- 1 pound ground bison
- 1 large yellow onion, diced
- 3 garlic cloves, minced
- 1 tablespoon chili powder
- 1 ½ teaspoons ground cumin
- ½ teaspoon paprika
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon onion powder
- ¼ teaspoon red pepper flakes
- ¼ teaspoon dried oregano

### Cilantro Lime Vinaigrette

- 2 tablespoons olive oil
- 2 tablespoons lime juice
- 1 tablespoon fresh cilantro, finely chopped
- ½ teaspoon Dijon mustard
- ¼ teaspoon salt

### Taco Salad

- 1 head green leaf lettuce, chopped
- 1 red bell pepper, diced
- 1 tomato, diced
- 1 large avocado, sliced

## Directions:

### Bison Taco Meat

1. Heat a large skillet over medium heat.
2. In a large bowl, add the bison, onion, garlic, and all spices. Using your hands, combine all ingredients until incorporated together.
3. Add bison mixture to the skillet and cook until completely browned, about 10 minutes. Add ¼ cup water and reduce the heat to maintain a simmer. Simmer the meat while preparing the salad.

### Cilantro Lime Vinaigrette

4. Add all dressing ingredients to a bowl and whisk until fully combined.

### Taco Salad

5. Split the lettuce among four bowls.
6. Evenly spoon the bison mixture over the lettuce.
7. Top each salad with bell peppers, tomatoes, and avocados.
8. Drizzle dressing over each salad.