

Low-Point Tomato and Avocado Stack Salad

Ingredients:

- 1 slice bacon
- 1/2 to 1 Tbs fresh chopped chives
- 1 Tbs chopped fresh basil
- 1 Tbs low-fat mayonnaise
- 1/2 tsp. rice vinegar
- 1 garlic clove, minced
- salt and pepper to taste
- 1/4 cup fat-free ranch dressing
- 1 Tbs. fat-free crumbled feta cheese
- 2 large tomatoes, sliced
- 1/2 ripe avocado, thinly sliced
- 1 ear corn on the cob (prepared)
- 1 Tbs olive oil

Cook bacon until tender/crisp. Combine chives, basil, mayo, vinegar, garlic, salt, pepper, ranch dressing, and feta cheese. Slice tomatoes and avocado and alternate layers on two plates. Drizzle 1/2 Tbs olive oil over each tomato stack. Cut corn kernels off of cob and scatter evenly on plates and on top of tomato salad. Spoon ranch dressing mixture evenly on top of each tomato and avocado stack. Crumble bacon and sprinkle on each salad, garnish with fresh basil leaves and enjoy!

Total servings - 2

Serving size - 1

Points per serving - 5

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"It's funny how, in this journey of life, even though we may begin at different times and places, our paths cross with others so that we may share our love, compassion, observations, and hope. This is a design of God that I appreciate and cherish." - Steve Maraboli