

Viral Taco Salad: The Freshest, Fastest Way to Satisfy a Tex-Mex Craving

Looking for a quick, satisfying meal that's full of flavor and crunch? This



TIME
10 min

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INGREDIENTS

- ? 2 cups lettuce, shredded (romaine or iceberg work great)
- ? 1 cup corn kernels (fresh, canned, or thawed from frozen)
- ? 1 cup cherry tomatoes, halved
- ? 1 cup shredded cheddar cheese
- ? 1 ripe avocado, diced
- ? ... cup salsa (your choice of heat level and flavor)
- ? Salt and pepper to taste
- Optional: Tortilla chips for serving

DIRECTIONS

1. In a large mixing bowl, combine shredded lettuce, corn, halved cherry tomatoes, cheese, and diced avocado.
2. Drizzle salsa over the top and season with salt and pepper.
3. Toss gently until everything is evenly coated in salsa and mixed.
4. Serve immediately, with tortilla chips on the side or crushed on top for extra crunch.

TIPS FOR SUCCESS

- Use ripe avocado for the perfect creamy balance.
- Drain canned corn well or roast fresh corn for extra flavor.
- Chop veggies uniformly so each bite is well-balanced.
- Add salsa just before serving to prevent soggy lettuce.

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