

Open-Faced Salad with Avocado Cilantro Aioli

Avocado Cilantro Aioli inspired by [Oh She Glows](#)

We hear a lot about open-faced sandwiches. But, what if you want to skip the bread? This layered salad is the perfect solution. The combination of the sweet potatoes, zucchini, and avocado cilantro aioli on a bed on baby romaine lettuce is deceptively filling. The avocado cilantro aioli is similar to a previous post of [creamy cilantro lime sauce](#), which would work well on top of the salad as well. There is no need for meat protein, but you could serve it with a side of fish or chicken.

Sansational!

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Ingredients and directions for the salad:

2 cups of baby romaines, washed and dried

2 sweet potatoes, cut in rounds

3 medium yellow zucchini

Olive oil

[Herbamare](#)

1. Preheat oven to 375 degrees F and line a baking sheet with parchment paper. Place sweet potato rounds on sheet, spray tops with olive oil, and sprinkle with Herbamare. Bake for 20 - 25 minutes until lightly browned. (There is no need to turn potatoes halfway through cooking, but you can if you want to.)
2. While potatoes are baking, heat a skillet and add olive oil (or grapeseed oil or coconut oil) until heated. Sauté zucchini over medium heat until browned. Sprinkle with Herbamare and combine well.
3. Spread the baby romaine lettuce on two plates. Top with sweet potato rounds, zucchini, and aioli.

Ingredients and directions for the Avocado Cilantro Aioli

- 1 large avocado, halved and pitted
- 1 large or 2 small garlic cloves
- 1/2 tablespoon fresh lemon juice
- 1/8 cup olive oil mayonnaise
- 1/2 cup cilantro
- 1/2 tsp onion powder
- Fine grain sea salt and freshly ground black pepper, to taste (I used about a tsp of sea salt and a few dashes of pepper)
- A few drops of mild jalapeño tabasco sauce (optional)

Combine in a food processor and dollop over salad.

Sansational Tips:

1. I like to form a "boat" by layering a baby romaine with aioli, a piece of sweet potato, zucchini for a two-bite salad. So good!
2. You can also use other greens like baby spinach in place of the baby romaine lettuce.
3. When sautéing zucchini, it is better to use grapeseed oil or coconut oil as both have higher smoking points.