spicy fiesta salad

cook time:	prep time:	featured product:
20	**10**	**romaine heart leaves**

¡vamos a comer! this colorful salad is filled with bright sunny flavors of Latin America. fresh corn and vitamin-rich tomatoes team up with protein-rich black beans and heart-healthy avocados. we've added toasted pumpkin seeds, jicama and tortilla strips for a welcome crunch. we tie it all together with a spicy cumin and lime vinaigrette. top it with tangy queso fresco to make it a fiesta!

ingredients

4 servings

5 oz **organicgirl? true hearts romaine** ?
2 ears of corn on the cob, shucked
2 cup black beans, cooked or canned
1 cup cherry tomatoes, halved
1 medium avocado, cubed
1/2 cup jicama cubes
1/4 pound queso fresco, crumbled (can omit or substitute feta)
2 ounces tortilla strips, homemade or store-bought
1/4 cup pepitas (pumpkin seeds), toasted

for the dressing:
1/2 jalapeño chili, seeded and finely minced
1 clove garlic, minced
1/2 teaspoon honey
1 teaspoon of ground cumin
2 tablespoons lime juice
1 teaspoon lime zest
1 tablespoon sherry vinegar
salt to taste

substitutions

? *substitute with* **little gems**

directions

1. combine all of the dressing ingredients and whisk to combine. set aside.

2. bring a large pot of salted water to a boil and blanch the corn cobs for two minutes.

3. drain and refresh under cool water. using a paring knife, remove the corn kernels from the cob into a large mixing bowl.

4. add the black beans, tomatoes, avocado and jicama, along with the dressing. gently toss to coat completely.

5. arrange the romaine leaves on a large platter and top with the corn and bean mixture. finish with the tortilla strips, pepitas and queso fresco, if using.