

Fiesta Salad for 8

Ingredients

- 12 medium romaine hearts, chopped
- 2 cups frozen corn, thawed
- 2 cups chopped tomatoes or halved cherry tomatoes
- I bunch chopped fresh cilantro
- 15 chopped scallions or red onions
- 4 cups black beans, drained
- 2 cups Mexican Cotija Cheese
- 66" corn tortillas

Dressing

- 2 ½ cup olive oil
- $\frac{3}{4}$ cup freshly squeezed lime juice
- 34 cup red wine vinegar
- 3 Thoney
- 1 ½ bunch chopped fresh cilantro
- It salt
- ½ t black pepper

Directions

For the corn tortilla strips

- Preheat oven to 400°F.
- Stack corn tortillas on a cutting board. Cut in half. Cut each stack of halves into thin strips, widthwise, about 1/4-inch thick.
- Transfer tortilla strips to a sheet pan. Drizzle with oil. Sprinkle with salt and toss to coat.
- Bake for 15-20 minutes, stirring every 5 minutes, or until light golden brown and crisp. Set aside to cool.
- In a large bowl, toss together all the salad ingredients.
- Combine all the dressing ingredients together in a jar or blender and shake/process until well-combined.
- Add additional salt and pepper to taste, if needed.
- Pour the dressing over the salad to taste or serve on the side.