



Fiesta Salad

Ingredients

- 4-6 medium romaine hearts, chopped
- 1 cup frozen corn, thawed
- 1 cup chopped tomatoes or halved cherry tomatoes
- ½ cup chopped fresh cilantro
- 1 avocado, cubed
- 3-4 chopped scallions or red onions
- 1 can black beans, drained
- 1 cup Mexican Cotija Cheese
- 6 6" corn tortillas

Dressing

- ¾ cup olive oil
- 4 T freshly squeezed lime juice
- 4 T red wine vinegar
- 1 T honey
- 3 T chopped fresh cilantro
- ¼ t salt
- ¼ 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 ¼-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.