

From the Kitchen at Stonewall Resort

CHOPPED MEXICAN SALAD WITH ROASTED PEPPERS, CORN AND TOMATOES

Ingredients:

2 large orange bell peppers or red bell peppers
2 ears corn
1 tablespoon extra virgin olive oil
Kosher salt
Fresh ground black pepper
1 garlic clove
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3 tablespoons fresh lime juice
3 tablespoons fresh orange juice
2 teaspoons shallots, finely chopped
2 tablespoons honey, more to taste
¼ teaspoon cumin seed, toasted and finely ground
¼ cup extra virgin olive oil
Fresh ground pepper
2 large tomatoes, cored, seeded, cut into ¼ inch dice
1 small avocado, peeled, cut into ¼ inch dice
1 (15 ounce) can black beans
¼ cup fresh cilantro, coarsely chopped



Directions

Preheat oven to 425 degrees F. Line baking sheet with foil. Drizzle 1 tablespoon oil over peppers and corn, rubbing into vegetables. Sprinkle with salt and pepper.

Roast peppers about 20 minutes. Turn corn occasionally throughout cooking time. After roasting cut corn off cob and scrape skin off peppers. Dice peppers.

To make dressing – mince garlic and combine with salt to make a paste. Whisk with ingredients (lime juice through cumin). Slowly add oil, season with salt and pepper to taste.

To assemble salad, artfully arrange corn, peppers, tomatoes, avocado, and black beans in stripes or piles on medium to large platter. Sprinkle with cilantro. The salad dressing may be drizzled onto salad before serving or you may serve separately, allowing each guest to top their salad with the dressing.