



Cooking at the Cottage

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Fiesta Chop Salad

Serves 6 - 8

This Fiesta Chop Salad is packed with goodies! Start with the fresh crunch of chilly iceberg lettuce, then add cheese, chili beans, red onions, tomatoes, grilled corn, AND corn chips! The creamy, tangy cilantro dressing ties it all together. Enjoy all the fresh, delicious flavors -- your taste buds will be doing a happy dance!

Creamy Cilantro Dressing:

(makes about 1 cup of dressing)

1/4 cup white wine vinegar
1 tablespoon fresh lime juice
1/4 cup olive oil
1/2 cup plain Greek yogurt
2 teaspoons sugar
1/2 teaspoon dried cumin
1/2 teaspoon garlic powder
1/2 teaspoon dried oregano
1/4 teaspoon paprika
1/4 teaspoon Kosher salt
1/4 teaspoon black pepper
2 tablespoons fresh cilantro, minced

Salad Ingredients:

1 head chopped iceberg lettuce
10 oz grape tomatoes, halved
1 can (14 oz) chili beans, slightly drained
4 ears corn, grilled and kernels cut off the cob
Olive oil for brushing corn cobs
1/4 red onion, finely diced
3 cups grated sharp cheddar cheese
2 cups corn chips (like Fritos)

Directions:

- 1. *Make the dressing.*** Prepare the cilantro by finely mincing for the dressing. Whisk together the vinegar, lime juice, olive oil, Greek yogurt and sugar together in a small jar until well combined. Add the spices and cilantro, and whisk or shake until emulsified.
- 2. *Prep the veggies.*** Over direct heat, grill the corn (turning as needed) until char marks appear. About 15-20 minutes. Once the grilled corn has cooled slightly, carefully cut the kernels off from the cob with a sharp knife, or a corn stripping tool.
- 3.** Meanwhile, wash and chop the lettuce. Finely dice the red onion and halve the grape tomatoes.
- 4. *Assemble the salad.*** Toss all of the salad ingredients together with the dressing and then top the salad with the corn chips. Toss once more to incorporate the chips. Serve immediately!