



Southwestern Caesar Salad

Recipe By SCOTT CULPEPPER

SERVES: 6-8

FOR DRESSING:

- ☐ 1½ cups Laura Lynn Caesar Salad Dressing
- ☐ 1 tbsp. chipotle salsa
- ☐ ½ cup jalapeño jack cheese, *shredded*

FOR SALAD:

- | | |
|--|--|
| <input type="checkbox"/> 3 heads romaine lettuce, <i>chopped</i> | <input type="checkbox"/> 1 cup jalapeño jack cheese, <i>shredded</i> |
| <input type="checkbox"/> ¼ cup black beans, <i>drained</i> | <input type="checkbox"/> 1 cup roasted pepitas (pumpkin seeds) |
| <input type="checkbox"/> ¼ cup roasted corn | <input type="checkbox"/> Harvest Farms white and blue corn |
| <input type="checkbox"/> 1 cup cherry tomatoes, <i>halved</i> | tortilla chips, <i>for garnish</i> |

DRESSING DIRECTIONS:

- ☐ 1. In a food processor, blender, or hand-held mixer, add Laura Lynn Caesar dressing and the chipotle salsa and mix until blended.
- ☐ 2. Add the jalapeño jack cheese and pulse until just combined.

SALAD DIRECTIONS:

- ☐ 1. In a large mixing bowl, add romaine, black beans, roasted corn, tomatoes, and cheese. Hand toss to combine all ingredients.
- ☐ 2. Start with half of the dressing, add to the salad mixture and toss until everything is coated with dressing. Use more dressing as desired.
- ☐ 3. Plate salad on a serving plate and garnish with white and blue corn tortilla chips. Sprinkle the pepitas over the top and serve.

Add your favorite protein and turn this salad into an entree.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!