

# Mexican-Style Chopped Salad

*with Roasted Poblanos & Crispy Tortilla Strips*

This delicious summer salad gets its textural crunch from homemade tortilla chips. Typically, chips are deep-fried and can come out greasy, bogging down the dish. We've kept it light by baking the strips in the oven with a touch of olive oil for a light, crisp chip that's easy, toasty and better all around.



## Ingredients

- 2 Poblano Peppers
- 4 Blue Corn Tortillas
- 3 Ounces Queso Fresco
- 2 Scallions
- 1 Ear of Corn
- 1 Head Romaine Lettuce
- 1 Large Bunch Cilantro
- 1 Lime
- ½ Bunch Radishes
- ¼ Pound Cherry Tomatoes
- 1 Tablespoon Mayonnaise
- 1 Teaspoon Chili Powder

Makes 2 Servings  
About 500 Calories Per Serving





# Instructions



## *Roast the peppers:*

Preheat the oven to 500°F. Wash and dry the fresh produce. Place the **poblano peppers** on a sheet pan. Drizzle with olive oil and season with salt and pepper; using your hands, gently rub the seasoning into the peppers. Roast in the oven 8 to 10 minutes, or until the skins are browned and blistered. Remove from oven, transfer the roasted peppers to a cutting board or plate and let stand to cool. Reduce the oven temperature to 400°F. Wipe off the sheet pan.



## *Prepare the ingredients:*

While the peppers roast, stack the tortillas on top of each other, then cut into ½-inch strips. Crumble the queso fresco. Remove and discard the roots of the scallions; thinly slice the scallions. Remove and discard the husk and silks from the corn. Using a sharp knife, cut the kernels off the cob; discard the cob. Remove and discard the root of the lettuce; chop the leaves into bite-sized pieces. Cut off and discard the cilantro stems. Using a peeler, remove the green rind of the lime; mince the rind to get 2 teaspoons of zest. Quarter the lime. Cut the radishes into thin wedges. Halve the cherry tomatoes lengthwise.



## *Toast the tortillas:*

Arrange the **tortilla strips** in a single layer on the same sheet pan used to roast the peppers. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Bake, stirring halfway through, 8 to 10 minutes, or until crispy. Remove from the oven and set aside as you continue cooking.



## *Make the dressing:*

While the tortillas bake, in a small bowl, combine the **mayonnaise, lime zest, the juice of all 4 lime wedges and as much of the chili powder as you'd like** (tasting as you go); season with salt and pepper. Slowly whisk in **2 tablespoons of olive oil** until well combined.



## *Prepare the roasted peppers:*

Once the **roasted peppers** are cool enough to handle, peel off and discard the skins. Remove and discard the stems of the peppers, then cut each pepper open; remove and discard the seeds. Chop the peppers into bite-sized pieces and set aside as you continue cooking.



## *Dress the salad & plate your dish:*

In a large bowl, combine the **lettuce, corn, scallions, tomatoes, radishes, roasted peppers, cilantro, toasted tortilla strips and all but a pinch of the queso fresco** (save the rest for garnish); season with salt and pepper. Add enough of the **dressing** to coat the greens (you may have extra dressing) and toss to thoroughly coat. Divide the **salad** between 2 dishes and garnish with the **remaining queso fresco**. Enjoy!