

Kitchen Sink Southwestern Chopped Salad

from In Our Grandmothers' Kitchens

Ingredients:

for the dressing:

1/2 cup grated store cheese
1/4 cup extra-virgin olive oil
the juice of 2 limes (about 3 tablespoons)
2 garlic scapes, chopped, or 2 cloves of garlic, chopped
1/2 chipotle chili in adobo with some juice (more if you like)
1 teaspoon salt
1/2 teaspoon cumin seed
ground pepper to taste

for the salad:

4 cups lettuce
2 cups lightly cooked corn kernels (grill the corn with a little olive oil if you have time; otherwise, use leftover corn)
2 cups cherry tomatoes, sliced in half
1 avocado, cut into chunks
lots of chopped black olives
4 scallions, chopped (use the white part and some of the green)
cilantro or parsley for garnish

Instructions:

Combine the dressing ingredients in a blender. Place the salad ingredients (except for the cilantro or parsley) in a large bowl, add the dressing, and toss. Sprinkle the herb over all. Serves 4 to 6.