



TEAM FOUR
FOOD SERVICE



Mexican Chopped Salad with Honey Lime Dressing

Yield: 10 servings

Ingredients:

Salad:

12 ounces Cobblestreet Market Pan Roasted Oil Browned Turkey Breast, diced
6 cups chopped romaine lettuce
2 cans (15.5 oz.) black beans, rinsed and well drained
1 ½ cups chopped seeded tomato
1 ½ cups chopped peeled jicama
1 ½ cups fresh corn kernels, uncooked (or frozen or canned)
1 ½ cups thinly sliced radishes
1 ripe avocado, diced
2 red bell peppers, chopped

Honey-Lime Dressing:

½ cup fresh lime juice
½ cup olive oil
4 tablespoons honey
4 tablespoons finely chopped fresh cilantro
2 garlic cloves, peeled and minced
2 teaspoons chopped jalapeño pepper (use canned for less heat)

Directions:

1. Toss all salad ingredients in a large bowl.
2. In separate bowl, mix dressing ingredients.
3. Pour dressing over mixture and toss again.
4. Season with salt and pepper to taste.

Recipe and photo courtesy of Jennie-O