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# KITCHEN CONNAISSEUR

## *Fresh Greens With Peanut Lime Dressing*



This oh-so-flavourful salad goes perfectly with our barbeque recipe for *Cajun Sittin' Chicken!*

I think that using a fresh cob of corn really adds to the flavour and texture of this salad, which is why I usually make it when fresh corn is available. Typically I save a cob or two from what I cooked the night before. Simply let it cool, wrap it in plastic wrap and when you are ready to make the salad cut the kernels of the cob. You'll find this much easier than doing it when the cob is hot!

Serves 4.

## *Ingredients*

### DRESSING

- |         |  |
|---------|--|
| 1 cup   | <b>Peanut Sauce</b>  |
| 1/4 cup | Lime juice - freshly squeezed (this would be the juice of 2 limes) |
| 2 Tbsp  | Lime zest – or the zest of 2 limes                                 |

### TORTILLAS CROUTONS

- |                |  |
|----------------|--|
| 2 whole        | Corn tortillas - small size, 7"                                      |
| 7-8 cups       | Mixed greens- include lots of romaine, rinsed and spun dry           |
| 1 cob          | Corn – cooked, kernels removed (3/4 cup corn kernels)                |
| 1 – 14 oz. can | Black beans- drained and rinsed                                      |
| 1 whole        | Avocado - peeled, cut in half, pit removed and avocado thinly sliced |
| 3/4 cup        | Feta cheese - drained and cut in 1/2" pieces                         |
| 1/4 cup        | Peanuts - roasted, chopped   |
| 1 whole        | Lime - cut in wedges   |

## *Instructions*

### To Prepare the Dressing

1) In a mixing bowl whisk the Peanut Sauce, lime juice and lime zest together. Cover and refrigerate until ready to use.

**To Prepare the Tortilla Croutons**

- 1) Slice tortillas into pieces 1/8" wide and 1" long.
- 2) On high heat, heat the Roasted Garlic Olive Oil in a small pan or skillet. Divide the tortilla pieces into 3-4 batches. Place a batch in the heated oil and fry until golden...less than 1 minute. Drain on a paper towel. Sprinkle on salt and set aside. Repeat with the remaining batches. If necessary add more oil to the pan.
- 3) Allow to cool to room temperature and store in an air tight container for up to 48 hours at room temperature or for up to 5 days in the fridge.

**To Prepare the Salad**

- 1) To assemble the salad, place the mixed greens in a large bowl. Toss with enough dressing to lightly coat.
- 2) Add the corn kernels, dates, black beans, half the feta cheese, half the tortilla pieces and gently toss. Divide lettuce mixture between 4 dinner plates. Garnish each plate with the thinly sliced avocado pieces. Top each salad with crumbled feta cheese, tortilla pieces, and chopped peanuts.

Serve immediately with our Cajun Sittin' Chicken.