



Family-Style Side: Southwestern Caesar Salad

with Black Beans, Corn & Taco Croutons



20-30min



2 Servings

This Southwestern take on a classic Caesar salad is the perfect grilled picnic side. It packs a flavorful crunch thanks to romaine lettuce, radishes, sweet corn, and homemade taco-spiced croutons. If you don't have a grill, broil the buns and romaine until lightly charred, 1-3 minutes, flipping buns halfway through. (2-person plan serves 4; 4-person plan serves 8.)

What we send

- 2 romaine hearts
- 1 radish
- 15 oz can black beans
- $\frac{3}{4}$ oz Parmesan ¹
- $\frac{1}{4}$ oz fresh cilantro
- $\frac{1}{4}$ oz taco seasoning
- 2 mini rolls ²
- 2 (5 oz) corn
- 2 oz guacamole
- 1 oz sour cream ¹

What you need

- olive oil
- white wine vinegar (or apple cider vinegar)
- kosher salt & pepper

Tools

- grill or grill pan
- microplane or grater
- medium skillet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 410kcal, Fat 24g, Carbs 41g, Protein 12g



1. Prep ingredients

Preheat a grill to high, if using.

Halve **romaine hearts** lengthwise, keeping stem ends intact. Halve **radishes**, then thinly slice into half-moons. Rinse and drain **black beans**.

Finely grate **Parmesan**, if necessary. Pick **cilantro leaves** from stems, then finely chop stems and wrap leaves in a damp towel.



4. Grill rolls & romaine

Add **rolls and romaine** to grill or grill pan, cut sides down.

Grill rolls until browned and toasted, 1–2 minutes per side, and grill romaine until lightly charred, about 1 minute.



2. Marinate black beans

In a medium bowl, whisk to combine **chopped cilantro stems**, **1 teaspoon taco seasoning**, and **1 tablespoon each of oil and vinegar**. Add **black beans** and stir to coat. Season to taste with **salt**. Set aside to marinate until step 6.



5. Cook corn & make dressing

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **corn**, and season with **salt** and **pepper**. Cook, stirring, until browned in spots, 2–3 minutes.

In a small bowl, whisk **guacamole**, **sour cream**, **3 tablespoons of the Parmesan**, and **2 tablespoons each of oil and vinegar**. Season to taste with **salt** and **pepper**. Cut **grilled rolls** into $\frac{1}{2}$ -inch cubes.



3. Season rolls & romaine

Preheat a grill pan to high, if using.

Halve **rolls**, if necessary. In a small bowl, stir to combine **1 teaspoon taco seasoning**, **1 tablespoon oil**, and a **pinch of salt**.

Lightly brush cut sides of **rolls** and **romaine** with **seasoned oil**. Season with **salt** and **pepper**.



6. Assemble salad & serve

Arrange **romaine**, cut side up, on a serving platter, then spoon **corn** and **marinated black beans** over top. Drizzle with **some of the dressing**, then top with **radishes**, **croutons**, **reserved whole cilantro leaves**, and **remaining Parmesan**. Serve **remaining dressing** on the side. Enjoy!