



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
- 2 oz red radishes
- 1 can black beans
- $\frac{3}{4}$ oz Parmesan ⁷
- $\frac{1}{4}$ oz fresh cilantro
- $\frac{1}{4}$ oz taco seasoning
- 2 mini French rolls ¹
- 2 ears of corn
- 2 oz guacamole
- 1 oz sour cream ⁷

What you need

- olive oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & pepper

Tools

- grill or grill pan
- microplane or grater

Allergens

Wheat (1), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 41g, Carbs 66g, Proteins 22g



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**. Pick **cilantro leaves** from stems, then finely chop stems and wrap leaves in a damp towel.



4. Grill bread & vegetables

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. Cook **corn**, rotating occasionally, until lightly charred and kernels are cooked through, 10-12 minutes.



2. Marinate black beans

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



5. Make dressing

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. Once **corn** is cool enough to handle, cut kernels from cobs.



3. Season bread & vegetables

Preheat a grill pan to high, if using. Halve **rolls**, if necessary. In a small bowl, stir to combine **1 tablespoon oil**, **1 teaspoon taco seasoning**, and **a pinch of salt**. Lightly brush cut sides of **rolls**, **corn**, 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!