

DINNERLY



Picnic Side: Fiesta Bean & Corn Salad with Cilantro Vinaigrette



under 20min



2 Servings

Just like Batman & Robin, every great entree deserves a super side that kicks your tastebuds into high gear. Packed with all the party essentials, this salad combines black beans, corn, red onion, and bell pepper. It's tossed with aromatic cilantro and ground cumin for ultimate flavor action. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 1 bell pepper
- 1 red onion
- ½ oz fresh cilantro
- ¼ oz ground cumin
- 10 oz corn
- 15 oz can black beans

WHAT YOU NEED

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper
- garlic

TOOLS

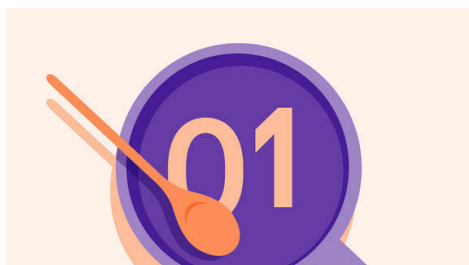
- large skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 310kcal, Fat 19g, Carbs 30g, Protein 7g

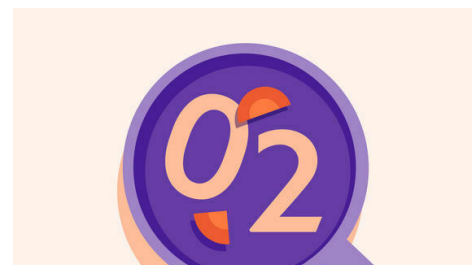


1. Prep ingredients

Halve **pepper** lengthwise, discard stem and seeds, then cut into ½-inch pieces. Finely chop ½ **cup onion**.

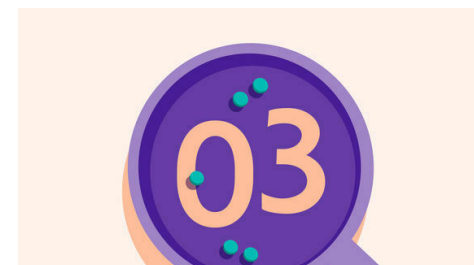
Pick **cilantro leaves** from stems; finely chop stems and wrap leaves in a damp towel.

Smash 2 **large garlic cloves**.



2. Make dressing

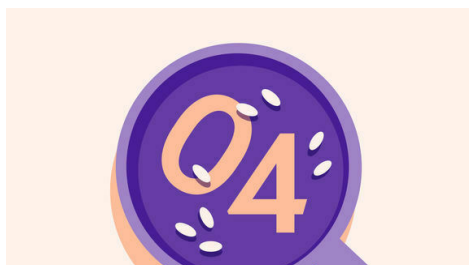
Heat ¼ **cup oil** in a large skillet over medium-high. Add **garlic** and **cilantro stems**; cook until fragrant and garlic is golden, about 1 minute. Discard garlic cloves; carefully pour **oil** into a large heatproof bowl. Whisk in ¾ **teaspoon cumin** and 3 **tablespoons vinegar**; season to taste with **salt** and **pepper**. Set aside until ready to serve.



3. Sauté veggies

Heat 1 **tablespoon oil** in same skillet over medium-high. Add **onions, peppers, and corn**; season with **salt** and **pepper**. Cook, stirring occasionally, until slightly tender and lightly browned in spots, about 3 minutes.

Meanwhile, rinse and drain **beans**. Coarsely chop **cilantro leaves**.



4. Finish salad & serve

Transfer **onions, peppers, and corn** to bowl with **dressing**. Add **beans** and **cilantro leaves**, tossing to combine. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!