

DINNERLY



Big 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. This family-sized side serves 4 for the 2-person plan and 8 for the 4-person plan.

WHAT WE SEND

- 1 bell pepper
- 1 medium red onion
- ½ oz fresh cilantro
- garlic (use 2 large cloves)
- ground cumin (use ¾ teaspoon)
- 10 oz corn
- 1 can black beans

WHAT YOU NEED

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

TOOLS

- large skillet
- colander

ALLERGENS

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

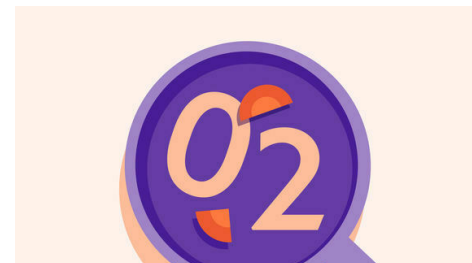
NUTRITION PER SERVING

Calories 220kcal, Fat 12g, Carbs 24g, Proteins 5g



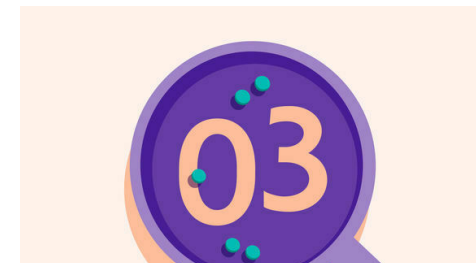
1. Prep ingredients

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 until step 4. 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 bowl. Whisk ¾ **teaspoon cumin** and 3 **tablespoons vinegar** into **oil**; season to taste with **salt** and **pepper**. Reserve bowl with dressing until step 5.



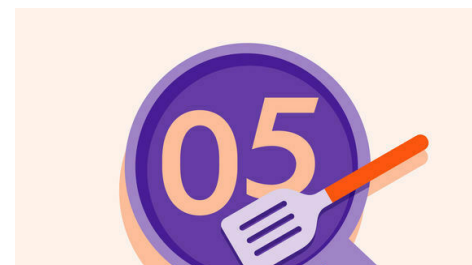
3. Sauté veggies

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



4. Drain beans

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



5. Finish salad & serve

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



6. Take it to the next level

Char some scallions on the grill or in a skillet over medium-high. Coarsely chop these, then stir into the salad in step 5. Add a little lime zest and juice for a citrus kick.