

DEBI SHAWCROSS

Southwestern Caesar salad

Dressing:

1 canned chipotle chile in adobo sauce
3 cloves garlic
2 tablespoons sour cream
1 tablespoon Dijon mustard
Juice of 2 limes
½ teaspoon ground coriander
½ cup olive oil
Salt and freshly ground pepper to taste

Salad:

2 heads Romaine lettuce, washed and torn into pieces
1 large red onion, thinly sliced
3 tablespoons olive oil
Kernels from 1 ear of cooked corn
1 large tomato, chopped
½ cup crumbled feta cheese
½ cup toasted pumpkin seeds
4 corn tortillas, cut into thin strips
¼ cup canola oil (for frying tortilla strips)

For dressing: Combine all ingredients in a blender and process until smooth.

For salad: Heat olive oil in large skillet over medium-low heat. Add red onions and cook, stirring often until browned and caramelized (about 20 minutes); remove and drain on paper towels.

Heat canola oil in a medium skillet over medium-high heat. Add tortilla strips and fry until crisp; drain on paper towels.

Place lettuce, tomatoes, pumpkin seeds, feta cheese and corn in salad bowl. Add dressing and toss to combine. Divide salad among plates and top with crispy tortilla strips.

8 servings