

MARGARITA FAJITA FIESTA SALAD

With Cinco de Mayo around the corner, we are excited to introduce our newest organic spice blend, Margarita Fajita. This blend adds a little twist to our original fajita spice with some organic lime and organic sugar. We love it on chicken, shrimp, vegetables, salsa, and this fiesta salad. Four things make this fiesta salad like no other: roasting the corn and red pepper, using Ralston Farms purple rice, adding the mango and using our new Fennel and Fire Margarita Fajita Spice blend.

INGREDIENTS:

SALAD:

3 ears of corn- roasted and seasoned with 1 Tbsp Margarita Fajita Seasoning.
2 green onions sliced
1 can of black-eyed peas
1 can of black beans
1 red pepper strip roasted
1 cup Ralston Farm purple rice cooked
1 Mango chopped into 1/2 inch cubes
2 Tbsp of pickled jalapeno peppers
Fennel & Fire Fire Salt to taste

DRESSING:

Two Tbsp of Margarita Fajita Seasoning
Two small limes, zest and juice
2 cloves of garlic
one bunch of cilantro
1/2 cup olive oil
1 Tbsp rice wine vinegar
2 tsp brown sugar
1 tsp pickled and diced jalapenos
1 tsp of pickled jalapeno juice

Serves: 6

DIRECTIONS:

Step one:

Roast the corn on the grill or in oven at 350 degrees. If oven method, place on a baking sheet, spray with oil, sprinkle with Margarita Fajita spice, and roast 30 - 40 min or until tender. Remove corn, let it cool and slice kernels off of the cob. During the last 10 min of roasting the corn, add the red pepper strips for roasting. Roast red pepper just till skin blisters. Remove pepper from the oven. Once the pepper has cooled slightly, peel off the skin and discard. Dice the pepper.

Step two:

Make the dressing in a food processor. Add garlic cloves, cilantro including stems, juice and zest of limes, Fennel and Fire Margarita Fajita seasoning, rice wine vinegar, brown sugar, jalapenos, and jalapeno juice. Process until the cilantro is finely chopped. Stream in olive oil and pulse until combined.

Step three:

Combine all salad ingredients in a bowl. Pour the dressing on top of the salad and gently mix to combine.

Step four:

Finish with a sprinkle of Fennel and Fire Fire salt and a squeeze of fresh lime.

OPTIONS:

Serve with sliced avocado

Serve with fajita chicken

Serve in a tortilla as a wrap

Serve with a side of tortilla chips or corn chips

Use in tortilla soup

EXCITE YOUR TASTE BUDS!

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