

The dressing makes this salad. It makes a lot of dressing so you can freeze what you don't use.

Mexican Salad with Chipotle Dressing

Dressing:

4 cloves garlic, halved
1 canned chipotle pepper (just one of the peppers out of the can)
½ cup salsa (pick mild, medium or spicy according to taste)
¼ cup apple cider vinegar
¼ cup hot water
kosher salt, to taste
¼ teaspoons freshly ground black pepper
2 tablespoons extra-virgin olive oil

Combine all ingredients; puree all the dressing ingredients in a blender or food processor until smooth. This makes enough for 9 salads, freeze whatever you don't use)

Recipe for one Salad:

1/3 cups corn kernels, fresh off the cob is best but frozen or canned works also. Thaw or drain.
½ cups grape tomato
2 cups mixed greens, washed and dried
4 oz. chicken breast, thinly sliced, rotisserie or freshly made, skinless
¼ avocado, peeled, pitted and diced
1/3 cup black beans
1 cup cucumber slices
¼ red pepper, diced

Preparation

Make a bed of mixed greens on a large platter. Top with remaining ingredients. Drizzle half the dressing over the top, and scatter the diced avocado overall. Serve the remaining dressing on the side.