

Chorizo Corn & Black Bean Salad



Recipe By Jaxters

Ref: 965

Heading: Salads

Cuisine: Mexican

Food Type: Meat

No of Portions: 4

Ingredients & Prep

320 g Black bean tinned rinsed drained weight

2 Corn cobs

200 g Chorizo chopped

16 Cherry tomatoes sliced

1 Red onion finely sliced

1 Avocado chopped

20 g Fresh coriander chopped

40 ml Olive oil for frying (keep when used)

200 g Corn Tortillas chips

Dressing

40 ml Olive oil from chorizo cooking cold

2 Lime zest & juice

1 tbsp Sherry vinegar

1 tsp Chipotle chilli paste

1 tsp Ground cumin

1/4 tsp Salt

Dip

200 g Sour cream

3 tbsp Fresh Chives finely chopped

1 Garlic clove finely grated

1/4 tsp Salt

Suggestion & Tips

You can add cooked chicken or prawns to this dish.

Method

Step 1 - Place a frying pan over a med heat, add the olive oil & fry off chorizo 2 to 3 minute until cooked, then pour oil & chorizo into a bowl through a sieve & retain the oil for the dressing later.

Step 2 - Place the corn cobs in boiling water in a saucepan for 8 mins, drain in a colander & allow to cool, then in a bowl using a knife cut off the kernels, then add black beans, cooked chorizo, tomato, onion, avocado & coriander.

Step 3 - In a bowl add chipotle paste, vinegar & lime zest & juice, whisk to loosen paste, then add retained cold oil & cumin, whisk all together & add in to the salad & mix well.

Step 4 - In another bowl make the dip by adding all the ingredients & mixing together, the decant into separate serving bowls for each portion served.

Step 5 - Place salad into a serving bowl with corn tortillas chips in another.