

RECIPE | PEPPERS



SWEET PEPPER CHIPOTLE RANCH SALAD



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Recipe created by *Amber Cardosi*



INGREDIENTS

For the Sweet Pepper Salad:

- 1lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
- ¼ cup** Pure Flavor® Juno® Bites Red Grape Tomatoes, sliced
- 4** large fresh jalapeno peppers
- 1** red onion, quartered
- 1** avocado, peeled and sliced
- 1** lime, sliced into wedges
- 4-6** cups spring salad mix
- 2 tbsp** cotija cheese, crumbled
- 2 tbsp** fresh cilantro, chopped
- 1 tbsp** extra virgin olive oil
- 2 tsp** garlic powder
- 1 tsp** pink Himalayan salt
- Fresh cracked black pepper, to taste

For the Dressing:

- 2** chipotle peppers in adobo sauce, canned (can be found in the Latin foods aisle of your grocery store)
- 1** lime zested, plus half of lime juiced
- ½ cup** mayonnaise
- ½ cup** buttermilk
- ½ cup** fresh cilantro, chopped
- 1 tsp** garlic powder
- ½ tsp** cumin
- ½ tsp** oregano
- Pink Himalayan salt to taste

DIRECTIONS

- 1 Preheat a grill to medium-high heat for 10-15 minutes and prepare the chipotle buttermilk ranch.
- 2 Combine all ingredients listed for the dressing in a blender and pulse 5-10 times until smooth consistency. Place the dressing in the fridge until ready to serve.
- 3 Add sweet peppers, onions, and jalapenos to a large bowl. Drizzle in olive oil and sprinkle with garlic powder, salt, and pepper. Then, grill vegetables over medium high heat for 7-10 minutes each side, let them cool.
- 4 Build the salad on the serving platter. Lay a bed of lettuce, add grilled vegetables, sliced avocado, cotija cheese, fresh cilantro, and lime wedges.
- 5 Serve the dressing on the side of the salad with your preferred choice of meat (optional).



30 min

10 min
PREP.

20 min
COOKING



3-6



easy