



## RECIPE | PEPPERS

# SWEET PEPPER CHIPOTLE RANCH SALAD



10 min  
PREP.



3-6



easy

30 min

20 min  
COOKING

## INGREDIENTS

Recipe created by Amber Cardosi

### 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).

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