



Garden Hearts® Mexican Fiesta Salad

Yield: 8 servings

INGREDIENTS

8 Garden Hearts® Petite Romaine Hearts

- 1-1/2 tablespoons vegetable oil
- 3/4 cup onion, finely chopped
- 1 large garlic clove, minced
- 1-1/2 pounds lean ground beef
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 4 tablespoons tomato paste
- 1 14-ounce can dark kidney beans, drained and rinsed
- 3 large flour tortillas, cut into wedges and fried
- 4 fresh tomatoes, coarsely chopped
- 1-1/2 cups sharp cheddar cheese, coarsely grated
- 1 cup scallions, chopped
- 1 small can black olives, sliced
- 16 small corn tortillas, cut into ribbons, fried crisply and salted
- Jalapeño Cilantro Vinaigrette (recipe follows)

JALAPENO CILANTRO VINAIGRETTE

- 2 garlic cloves, minced
- 1/2 cup red wine vinegar
- 3 tablespoons fresh lemon juice
- 1/2 teaspoon ground cumin
- 2 large jalapeños, seeded and finely minced
- 1/2 cup fresh cilantro, finely chopped
- salt to taste
- 1 cup vegetable oil

Mix all ingredients except vegetable oil. When well blended, slowly whisk in oil until emulsified.

METHOD

1. Cut one inch from the base of the Garden Hearts® and separate into individual leaves. Rinse under cold, running water. Reserve four whole outer leaves from each head and shred remaining lettuce.
2. In a large, non-stick skillet, heat vegetable oil; add onion and garlic, cooking until translucent.
3. Add ground beef and brown, chopping it up finely. Stir in chili powder, cumin and tomato paste. Add kidney beans and simmer until beef is done. Transfer to a large bowl and allow to cool.
4. In a bowl, stand four whole romaine leaves and some flour tortilla wedges along the back and fill with shredded Garden Hearts®. Top with beef mixture, tomatoes, cheese, scallions, black olives and corn tortilla ribbons.
5. Drizzle with Jalapeño Cilantro Vinaigrette and add tortilla ribbons on the side.



Recipe by: **Beat Giger, CEC, AAC, Corporate Chef**
Pebble Beach Resorts; Pebble Beach, CA

Chef's comment: *"These South-of-the-Border flavors combine well with the crunch of Garden Hearts® of Romaine lettuce."*



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