



Grilled Mexican Cobb Salad

Recipe adapted from California Walnuts. For more information, visit walnuts.org.

Ingredients

Avocado Chipotle Dressing

1 large ripe avocado, peeled and pitted
¼ cup lightly packed fresh cilantro leaves
3 tablespoons each: olive oil, lime juice and orange juice
1 to 2 teaspoons minced canned chipotle pepper in adobo sauce
½ teaspoon each: sugar and garlic salt

Salad

2 ears fresh corn, husks and silk removed
2 large jalapeno peppers
1 red bell pepper, stemmed, seeded and quartered
1 medium red onion, peeled and sliced ½-inch thick
Freshly squeezed lime juice and sea salt to taste
4 cups sliced romaine lettuce
1 cup California walnuts, toasted and coarsely chopped
1 cup very small cubes Chipotle Cheddar or Pepper Jack cheese
1 cup rinsed and drained canned black beans
Cheese Walnut Chips (recipe follows)

Instructions

Avocado Chipotle Dressing

Puree all dressing ingredients in a blender or food processor. Transfer to a small bowl and press plastic wrap onto the surface. Refrigerate until ready to serve.

Salad

Set EGG for direct cooking at 400°F/204°C.

Grill corn, peppers and onion on EGG until lightly charred on all sides; remove from EGG. Cut corn away from cob. Cut jalapeno peppers into thin slices and cut bell pepper and onion into bite-size strips. Drizzle with lime juice and season to taste with salt; let cool or chill.

Pile lettuce into 4 salad bowls. Top with equal amounts of grilled vegetables, walnuts, cheese, and black beans, forming rows of each. Serve with avocado dressing and Cheese Walnut Chips

Cheese Walnut Chips

Cut 2 corn tortillas into 8 wedges (preferably a homemade-style tortilla). Place on a Half Moon Griddle and sprinkle with 3 tablespoons shredded pepper Jack or chipotle Cheddar cheese and 2 tablespoon finely chopped walnuts.

Bake for 15 to 20 minutes or until lightly browned.

Makes 4 servings