



## Southwest Salad

### Ingredients

- 2 small heads of romaine lettuce, cut into bitesize pieces
- 1 cup corn (cut from cob or frozen and thawed)
- 2 avocados, cut into 1-inch pieces
- 1/2 red onion, thinly sliced
- 1/2 cup fresh cilantro
- 1/4 cup [Fustini's Cilantro and Onion olive oil](#)
- 1/4 cup [Fustini's Jalapeno Lime balsamic](#)
- 1/2 teaspoon ground cumin
- Kosher salt and pepper
- Tortilla chips for serving

### Sharon's Hint

Great as a filling for a burrito or to fill the pocket of a pita. Add black or pinto beans or grilled chicken for some more protein.

## Directions



### Step 1.

In a large bowl, combine lettuce, corn, avocados, onion and cilantro. In a small bowl, whisk together the oil, balsamic, cumin, salt and pepper. Drizzle over the salad and gently toss. Serve with tortilla chips.