



potatoes | avocados | fruits | vegetables | grains

good choices

something good for everyone

# Fiesta Salad Bowl



## INGREDIENTS (20 SERVINGS)

2.5 lb. Bag	Simplot Simply Sauced™ Sweet Cut Corn & Red Peppers in Mexicali Sauce (10071179033431)
2-1/2 lbs.	Spring Mix, 4-way
3-3/4 lbs.	Cilantro Lime Rice (See Below)
3-3/4 lbs.	Flank Steak, Cooked & Sliced
10 oz.	Crispy Fried Onions (See Below)
40 oz.	Chimichurri Dressing

### Cilantro Lime Rice

2 Cups	Long Grain White Rice
1/2 Cup	Butter
4 Cups	Chicken Stock
1/4 Cup	Lime Juice
1/4 Cup	Cilantro, Chopped
To Taste	Salt & Pepper

Bring the rice, butter and chicken stock to a boil in a saucepan over high heat. Reduce heat to medium-low and cover; simmer until the rice is tender, about 20 to 25 minutes. Remove from heat and add lime juice, cilantro, and seasoning; fluff with a fork and serve.

## PREPARATION

1. To prepare Simplot Simply Sauced Sweet Cut Corn & Red Peppers in Mexicali Sauce, heat 2 Tbsp. oil in large frying pan over medium-high heat. Add frozen product. Cover. Cook for 6 minutes, stirring as needed for even heating.
2. To build the Fiesta Salad Bowl, add 2 oz. of Spring Mix to a large clear to-go salad container. Top the greens with 3 oz. of Cilantro Lime Rice, 2 oz. of Simplot Simply Sauced Sweet Cut Corn & Red Peppers in Mexicali Sauce, 3 oz. sliced flank steak and 1/2 oz. of Crispy Fried Onions.
3. Serve with 2 oz. chimichurri dressing.

### Crispy Fried Onions

2 Each	Onions, Large
2 Cups	Buttermilk
2 Cups	AP Flour
1 Tbsp.	Salt
1 Tbsp.	Black Pepper
1/2 Tbsp.	Cayenne Pepper
1/2 Tbsp.	Paprika

Preheat fryer to 350°F. Peel onions and slice very thin, using a mandolin if possible. Place onions in a shallow baking dish, pour the buttermilk over top and stir. Allow to soak for an hour. In a bowl, combine the flour, salt, black pepper, cayenne pepper and paprika; set aside. Remove a handful of onions from the buttermilk and immediately dunk into the flour mixture. Coat the onions in the flour mixture and shake off excess flour. Fry coated onions in the deep fryer 1-2 minutes or until golden brown. Remove from oil and place on a paper towel-lined plate.

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