

Santa Fe Corn Salad

Time: Under 1 hour

Servings: 24 appetizer portions

Level: Easy

Recipe written by Dynamites Chefs/ SU Campus, edited by EatSmileGlow

Ingredients:

- o 1 bag frozen Corn, 16 ounces
- o 2 Red Bell Peppers, small dice
- o 1 can Black Beans, drained and rinsed
- o ½ Red Onion, small dice
- o 2 Avocados
- o ¼ cup chopped fresh Cilantro
- o Juice of 1 Lime
- o 2 ripe Plantains (skin will be almost black)
- o 2 Tablespoons Olive Oil
- o Pinch of Salt/Black Pepper

Spice Mix

- o ½ teaspoon Cumin powder
- o ½ teaspoon ground Black Pepper
- o 1 ½ teaspoon Salt

Directions:

- 1) Place corn in large pot and cover with water. Bring to a boil and drain. Set aside to cool.
- 2) In a large bowl, place the Red Bell Peppers, rinsed Black Beans, and Red Onions.
- 3) Cut the Avocado in half and remove the pit. Peel the Avocado then dice it.
- 4) Add Avocado and cooled Corn to the large bowl.
- 5) Add Cilantro to the bowl and the juice of one Lime. Mix gently and well.
- 6) Cut the ripe Plantains in ½ inch slices on a bias.
- 7) Heat a skillet to medium and add 1 Tablespoon of Olive Oil.
- 8) Add plantains to the pan and sprinkle with a little pinch of Salt and Pepper.
- 9) Cook the plantains for about 1-2 minutes per side.
- 10) Place the plantains on a dish and 2 heaping tablespoons of the corn salad. Enjoy!

Book Inspiration

This recipe was inspired by the book *A Cafecito Story* by Julia Alvarez. The story taught the Dynamites Chefs the importance and quality of growing their own food. In the story, corn is one of the crops tha