Jackie’s Salsa Salad, a.k.a. the #42

Salsa is an important food at Youth Farm’s South Minneapolis programs, in part because of the large Latino community that lives there. Diego, Maimouna, Yasmin and Amnah used that knowledge in creating this salad. They named it in recognition of baseball legend and civil rights champion Jackie Robinson. A potent mix of smarts and talent grows in south Minneapolis. Makes 8 (1-cup) servings.

Salad
1 (15-oz.) can black beans, drained and rinsed
1½ cups whole kernel corn, raw or frozen, thawed
1 cup chopped zucchini
1 cup chopped cucumber
2 cups chopped tomatoes
1 cup chopped green bell pepper
½ cup sliced radish
½ cup sliced green onion
½ cup chopped fresh cilantro
¼ cup finely chopped jalapeño chile

Dressing
⅔ cup canola oil
⅓ cup lime juice
1 teaspoon chili powder
1 teaspoon cumin
2 teaspoons honey
½ teaspoon minced garlic
½ teaspoon grated lime peel
Salt and freshly ground pepper to taste

8 cups salad greens

Topper: Tortilla chips and queso fresco cheese

Directions
1. Mix all the salad ingredients in a large bowl.
2. To make the dressing, whisk the oil, lime juice, chili powder, cumin, honey, garlic, lime peel, salt and pepper together in a small bowl until well blended.
3. Stir half of the dressing into the salad mixture; toss to coat well. Spoon salad onto mixed greens; drizzle with remaining dressing and garnish with tortilla chips and crumbled cheese.