



seeding youth
success



All Nations Lake Street Salad

MAKES 8 (1-CUP) SERVINGS

Victory and Jasmine with Urban Ventures created this salad to represent their multicultural neighborhood. Black-eyed peas, collard greens, bell peppers, roasted corn tomatoes and carrots blend beautifully to represent their African American and Latino heritages. One of the niftiest parts of the salad: its tomatillo salsa dressing. Jasmine's grandmother shared it with her, so she could share it with us. Thanks *Chef Matt Quist with Taher* for guiding this team.

Salad

- 2 cups corn kernels, raw or frozen and thawed
- 2 tablespoons canola oil
- 1 teaspoon ground cumin
- ½ teaspoon coarse salt
- ¼ teaspoon freshly ground pepper
- 1 (15-ounce) can black-eyed peas, rinsed, drained
- 2 cups chopped tomatoes
- 1½ cups thinly sliced collard greens
- 1 red bell pepper, chopped
- 1 yellow bell pepper, chopped
- 1 cup coarsely shredded carrot

Dressing

- ½ pound fresh tomatillos, husks removed
 - 1 large jalapeño chile, coarsely chopped
 - ½ large bunch fresh cilantro
 - ¼ cup fresh lime juice
 - 1 tablespoon honey
 - Coarse salt and freshly ground pepper to taste
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- 8 cups mixed salad greens
- Topper:** Crumbled queso fresco cheese

Directions

1. Heat oven to 375°F. Toss corn with oil, cumin, salt and pepper. Spread evenly on a parchment-lined rimmed baking sheet.
2. Roast corn 10 to 15 minutes until light golden brown; cool.
3. Mix remaining salad ingredients in a large bowl; stir in corn.
4. To make dressing, place tomatillos in a medium sauce pan. Cover with water; bring to a simmer and cook about 10 minutes or until tender. Drain; cool.
5. Cut tomatillos in half; place in blender container. Tear cilantro into smaller pieces and add to blender with remaining dressing ingredients. Process until smooth. Season with salt and pepper.
6. 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 cheese.

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