



# ALL AROUND TOWN

WITH JALAPEÑO LIME MINT DRESSING



RECIPE BY URBAN ROOTS YOUTH  
CHEF COACH: JAMETTA RASPBERRY,  
HOUSE OF GRISTLE

Makes 8 (1-cup) servings

## SALAD INGREDIENTS

1 cup uncooked red quinoa  
1 ½ cups whole kernel corn, sliced from  
the cob or frozen & thawed  
2 tsp. canola oil  
Coarse salt & freshly ground pepper to taste  
1 ½ cups matchstick carrots  
1 ½ cups peeled & chopped kohlrabi  
1 cup thinly sliced collard greens  
1 cup thinly sliced & quartered  
watermelon radish  
8 cups mixed baby salad greens

## DIRECTIONS

1. Cook quinoa according package directions. Let cool.
2. Heat oven to 425°F. Toss corn with 2 tsp. oil, salt and pepper in a small bowl. Spread out on a parchment-lined rimmed baking sheet. Roast about 15 minutes or until lightly browned. Cool.
3. Mix quinoa, corn, and remaining salad ingredients, except the greens, in a large bowl.
4. To make the dressing, process all the ingredients in blender until smooth.
5. Stir half of the dressing into the salad mixture; toss to coat well. Arrange salad greens on plates. Spoon salad mixture on top; drizzle with remaining dressing. Top with tortilla strips.

**Crispy Spiced Tortilla Strips:** Cut 6 corn tortillas into narrow strips. Heat about ¼ cup canola or vegetable oil in a large skillet over medium-high heat. Shallow-fry the tortilla strips in two batches until lightly browned, adding more oil as needed. Drain on paper towels (they crisp up as they cool); sprinkle with Tajin seasoning or chili powder.

## DRESSING INGREDIENTS

1 cup canola or vegetable oil  
½ cup finely chopped jalapeño chile  
½ cup packed fresh mint leaves  
3 Tbsp. lime juice  
1 Tbsp. honey  
2 tsp. Dijon mustard  
1 clove garlic  
1 tsp. ground cumin  
½ tsp. coarse salt

## TOPPER

Crispy Spiced Tortilla Strips (*see below*)



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# A POTLUCK OF FLAVORS & CULTURES.

**Jordana, Essance, Lilliana** and **Jabyrie** from **Urban Roots**, on the East Side of St. Paul, worked with **Chef Jametta Raspberry**, co-owner of **House of Gristle** (and this year's Charlie Awards "Rising Star"), to create a salad that represents their varied backgrounds and the different parts of the world their ancestors came from. Melding foods and flavors allow their heritages and personalities to shine through.

Find the **ROOTS' SALAD UP** cart near **Gate #34** at Target Field during Minnesota Twins weekend home games May-September.

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*"I'm learning to do more things, which makes me think more comprehensively and less apprehensively." — Alfredo*