

# Cowboy Chopped Salad

- Prep Time: 30 minutes (plus 3 hours to chill)
- Cook Time: NA minutes
- Total Time: 30 minutes (plus 3 hours to chill)
- Servings: 10

## Ingredients:

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- 2 cups assorted Dakota's Pride Beans (pinto, northern, kidney and/or black)
  - 2 cups Season's Choice Super Sweet Corn, thawed
  - 1 green bell pepper, diced
  - 1/2 red bell pepper, diced
  - 4 green onions, thinly sliced
  - 1/2 cup Tuscan Garden White Vinegar
  - 1/2 cup Priano Extra Virgin Olive Oil
  - 1/3 cup Baker's Corner Light Brown Sugar
  - 3 tablespoons Burman's Hot Sauce
  - Stonemill Iodized Salt, to taste
  - Stonemill Ground Black Pepper, to taste
  - 1 avocado, chopped
  - 1/4 cup chopped cilantro
  - 3 hearts of romaine, chopped or 16 ounces Specially Selected Bronze Cut Pipe Rigate Pasta, cooked
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## Directions:

1. In a medium bowl, combine first 5 ingredients.
2. In a small bowl, combine vinegar, oil, brown sugar and hot sauce. Season to taste with salt and pepper. Add to vegetable mixture, stir to combine and refrigerate for at least 3 hours or overnight.
3. Add avocado and cilantro. Toss with romaine lettuce or cooked pasta. Serve immediately.



Recipe Courtesy of:  
ALDI Test Kitchen