



FROM OUR CHEF'S KITCHEN

SERVES 4

## AVOCADO CAESAR SALAD WITH CORN FRITTERS

CRISP CORN FRITTERS WITH A CRISP SOUTHWEST INSPIRED CAESAR SALAD MAKES MEATLESS MEAL AN AMAZING ONE!

### INGREDIENTS

- 1 (9.7-ounce) package **Fresh Express® Twisted Avocado Caesar Chopped Salad Kit®**
- 1 1/2 cups flour
- 2 tablespoons yellow cornmeal
- 1 tablespoon sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1 (16-ounce) package frozen corn, thawed, drained
- 1/4 cup chopped green onions
- 2 tablespoons chopped fresh cilantro

1/2 cup whole milk

2 large eggs

3/4 cup vegetable oil

### INSTRUCTIONS

Mix the flour, cornmeal, sugar, baking powder, salt, and pepper in a large bowl. Add the corn, onion, and cilantro; toss to coat.

Mix the milk and eggs in a small bowl; add to the flour and corn mixture. Stir, just until all of the flour is incorporated; the batter will be quite thick.

Heat 1/2 cup oil in a large deep skillet over medium heat. Drop 1/4-cup portions of the batter into the pan, flatten slightly with the back of a spoon or a spatula. Cook for 2 to 3 minutes or until golden-brown on the bottom. Turn over with a spatula and cook for 2 to 3 minutes or until golden-brown. Transfer the fritters with a spatula to a paper-towel lined plate; keep warm. Continue making fritters, adding more oil as necessary.

*To Make the Twisted Avocado Caesar Chopped Salad Kit®:*

Place the Fresh Express® Twisted Avocado Caesar Chopped Salad Kits® into a large bowl; toss with half of the salad dressing. Add the toppings and toss to combine.

*To Assemble:*

Divide salad evenly on four plates. Serve with two pancakes, drizzled with remaining dressing.

Note: The corn fritters recipe makes 12. Store leftovers in the refrigerator for up to 5 days or freeze them.

