



Summer recipes

from

TINYDYNAMITE

A Recipe from Associate Artistic Director Meghan Winch

Meghan's Crowd-Pleaser Salad

"My mom has made this crunchy, tangy, satisfying salad for potlucks and cookouts since I was little — and now I do too."

Ingredients

1 head of iceberg lettuce (you want the crunch!), chopped
1 box of grape tomatoes, whole or cut in half — your choice
1–2 scallions, sliced into rounds
1 can small pitted black olives, drained and rinsed
1 can kidney beans, drained and rinsed
8 oz block of Monterey Jack cheese, cut into small cubes
1 bag of your favorite tortilla chips
1/3 cup vegetable oil
2/3 cup white vinegar (or more to taste)
1 tsp chili powder (or more to taste)
1/2 tsp dried thyme
1/2 tsp dried tarragon
1/2 tsp dried marjoram
Salt and pepper to taste

To Make

- Rinse all produce. Combine produce, olives, beans, and cheese in a large bowl and toss together.
- In a container with a tightly-fitting top, combine oil, vinegar, and spices. Mix well (shaking helps) and taste with a piece of lettuce; adjust for preferred tang and spice.
- If serving immediately, crunch several handfuls of tortilla chips over top of the salad and toss thoroughly with dressing (you may have some left over, depending on your preference).
- If preparing in advance, bring the salad, chips, and dressing separately and add the chips just before serving. Give the dressing a vigorous shake before you pour it on the salad, then toss it all together.