



Rice and Black Bean Salad with Rustlin' Rob's Hatch Chili Ranch Dressing

INGREDIENTS:

1 cup cooked rice
1 can black beans, rinsed, drained
1 cup thawed frozen corn kernels
1 small red bell pepper, chopped
½ onion, minced
¼ cup plus 2 tablespoons chopped cilantro
2 – 3 jalapeno peppers, seeded, minced
2 large cloves garlic
2 ripe avocados
¼ cup plain yogurt
1 tsp, ground cumin
¾ teaspoon salt
¼ teaspoon freshly ground black pepper
½ cup [Rustlin' Rob's Hatch Chili Ranch Dressing](#)
Red leaf lettuce leaves
Tortilla chips

DIRECTIONS:

Cook rice according to package directions, cool to room temperature.

In a large bowl, toss rice with beans, corn, red pepper, onions, cilantro and jalapeno peppers.

Peel, seed and cut one of the avocados into chunks, add to blender with garlic, yogurt, cumin, salt, pepper and ½ cup Rustlin' Rob's Hatch Chili Ranch Dressing.

Blend until smooth, scraping down sides once.

Toss with rice mixture, chill.

Just before serving, peel, seed and cut remaining avocado into ¾ inch pieces. Gently toss with salad.

Serve on lettuce leaves with tortilla chips.