



ABIQUIU FIESTA SPRING SALAD RECIPE

Try this refreshing salad to compliment any dish or have it as your main dish. Our recipe was published in the Local Flavor Magazine as a summer dish from the Purple Adobe Lavender Farm and enjoy to offer a taste of New Mexico. Finish this dish with just a touch of Chipotle Finishing Salt. Local chile from southern New Mexico and organically grown lavender from our farm in Abiquiu combined with sea salt from the Mediterranean. Be creative and add to any of your culinary creations from eggs to stews, or as a finish to avocado toast, or top pizza. Let your imagination be your guide.

Buy, [Purple Adobe's Lavender-Chile Finishing Salt](#)

Ingredients:

- 4 cups lettuce mix from your favorite farmers' market
- 1/2 cup fresh red peppers, julienned
- 1/2 cup fresh gold peppers, julienned
- 1/2 cup fresh corn, sliced off the cob
- 1 cup heirloom tomatoes, cubed
- 2 cups blue corn crisp tortilla strips
- 1/4 cup roasted pepitas
- 1/4 cup raw cashews
- 1/2 cup red onion, thinly sliced
- 20 medium cooked shrimp
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Fiesta Salad Dressing:

- juice of 1/2 fresh lemon
- juice of 1/4 fresh lime
- olive oil to taste
- 1/4 teaspoon [Purple Adobe's Lavender-Chile Finishing Salt](#)

Instructions:

1. In a small bowl, whisk together dressing ingredients until it is thoroughly mixed and almost opaque. Add ground black pepper to taste.
2. Toss dressing with salad ingredients in a large festive bowl. For additional tang, finish with a few turns of the Lavender-Chile Finishing Salt grinder.