

# Mexican Caesar Salad

Serves Four

## Ingredients

### Ancho Tortilla Crisps Ingredients

- 2 large flour tortillas OR 3 corn tortillas
- 2 tablespoons olive oil
- 1 teaspoon ancho or chipotle chili powder
- kosher salt

### Dressing Ingredients

- 1 clove garlic, minced
- 1 teaspoon red wine vinegar
- 1 tablespoon freshly squeezed lemon juice
- 1 teaspoon Dijon mustard
- 1/4 cup PLUS 1 tablespoon extra virgin olive oil
- handful of fresh cilantro leaves, chopped
- 1 roasted Anaheim chili, peeled and seeded OR 2 tablespoons canned diced green chilis
- 1/2 teaspoon anchovy paste
- kosher salt and fresh ground pepper to taste

### Salad Ingredients

- 2 pounds peeled and deveined shrimp
- Olive oil spray
- Chipotle pepper powder
- Cumin
- Kosher salt
- 1 head Romaine lettuce
- ancho chili tortilla crisps
- 3/4 cup roasted corn
- 1/4 cup cotija cheese, crumbled
- 1/3 cup roasted pepitas (pumpkin seeds)



## Steps

1. Preheat oven to 375°F. Place shrimp onto a large baking sheet pan and spray with olive oil spray. Sprinkle lightly with the chipotle pepper (it's spicy), cumin and kosher salt. Roast until shrimp are pink - about 8 -10 minutes. Let cool.
2. Lower oven to 350°F. Brush both sides of the tortillas with olive oil. Sprinkle the tops with salt and chili powder. Cut into strips and place in a single layer on a baking sheet pan. Bake until crispy - about 10 minutes. Set aside.
3. Place all dressing ingredients into a mini food processor or blender. Puree until smooth. Pour dressing into a large bowl. (or whisk ingredients together well). Set aside.
4. Chop the romaine and put into a large serving bowl. Pour dressing on top and gently toss together. Top salad with shrimp, corn, cheese, tortilla crisps and pumpkin seeds. Serve immediately.