

Southwest Orzo Salad with Chipotle Honey Lime Vinaigrette



Ingredients:

Salad

- 1 1/2 cups uncooked orzo
- 1 15 oz. can black beans rinsed and drained
- 2 large mangoes, chopped
- 1 1/2 cups fresh corn from 2 ears sweet corn (don't cook)
- 1 red bell pepper, chopped
- 1 pint cherry tomatoes, halved
- 1/4 large red onion, chopped
- 1 large avocado, chopped
- 1/2 cup packed cilantro, roughly chopped

Dressing

- 1/3 cup olive oil
- 3 tablespoons lime juice plus more to taste
- 2 tablespoons honey
- 1 tablespoon red wine vinegar
- 1/2-3/4 teaspoon chipotle powder
- 3/4 tsp each ground cumin and salt
- 1/2 teaspoon garlic powder
- 1/4 tsp each dried oregano and pepper

Instructions

- Add all of the Dressing ingredients to a jar, cover, and shake.
- Meanwhile, cook orzo according to package directions. Drain orzo and toss with 2 tablespoons Dressing. Let cool completely.
- Add orzo to a large bowl and toss with all of the salad ingredients EXCEPT the avocado. If serving right away, then toss in avocado, if chilling first, then add avocado right before serving.
- Store dressing and salad separately. When ready to serve, add dressing to salad and toss to combine. Season with freshly cracked salt and pepper to taste and additional lime juice if desired.