

Southwestern Grilled Chicken Salad with Black Bean Salsa

Makes 4 servings

Ingredients:

- 2 boneless skinless chicken breast halves
- 1/2 tbsp. chili powder
- 1 tsp. brown sugar
- 1/2 tsp. ground coriander
- 1/2 tsp. ground cumin
- Kosher salt
- 6 tbsp. extra virgin olive oil
- 2 tbsp. plus 2 tsp. fresh lime juice
- 1 tbsp. plus 2 tsp. chopped fresh cilantro, plus leaves for garnish
- 2 tsp. honey
- Freshly ground black pepper
- 1 cup canned black beans, rinsed and drained
- 1 cup canned corn kernels, rinsed and drained
- 4 oz. small cherry or grape tomatoes, quartered or halved
- 1 large scallion, thinly sliced
- Romaine lettuce, torn into bite-sized pieces (about 9 cups)
- 2 cups baby arugula
- 1 medium firm-ripe avocado
- 1/4 cup toasted pine nuts

Directions:

1. Prepare a medium-high gas or charcoal grill fire.
2. Combine the chili powder, brown sugar, coriander, cumin, and 3/4 tsp. salt in a small bowl. Rub some of the spice mix over both sides of the chicken. (Discard any extra spice mix.)
3. Clean and oil the grill grate. Grill the chicken until the edges of the top side are white, about 3 minutes. Flip and cook until internal temperature reaches 165 degrees F. Let the chicken rest for 5 to 10 minutes.
4. In a small bowl, combine the olive oil, lime juice, 1 tbsp. of the cilantro, the honey, 1/2 tsp. salt, and a few grinds of pepper. Whisk to combine.
5. Combine the black beans, corn, tomatoes, scallion, the remaining 2 tsp. cilantro, and a pinch of salt in a small bowl. Add 2 tbsp. of the dressing and toss gently.
6. Put the lettuce and arugula in a large bowl and toss with just enough of the dressing to lightly coat. (Reserve a little dressing to drizzle on the chicken.) Arrange the lettuce on a platter or four dinner plates. Slice the chicken very thinly. Pit and slice the avocado. Arrange the chicken, avocado, and salsa on top of the lettuce. Drizzle a little of the remaining dressing over the chicken and avocado. Garnish with the pine nuts and cilantro leaves.

Source: [Kristine's Kitchen](#); originally adapted from [Fine Cooking](#)