

Tropical Fusion Salad

Yield: 4 servings

Recipe Note: When cutting hot peppers, disposable gloves are recommended. Avoid touching your face.

2 cups peeled and cubed papaya
1 (15 ounce) can black beans, rinsed and drained
1 medium ripe avocado, peeled and cubed
1 cup frozen corn, thawed
1/2 cup golden raisins
1 serrano peppers, seeded and chopped
1/4 cup minced fresh cilantro
1/4 cup orange juice
2 tablespoons lime juice
1 tablespoon cider vinegar
1/4 teaspoon sugar
2 garlic cloves, minced
1/4 teaspoon salt
2 teaspoons ground ancho chili pepper, divided
2 corn tortillas (6 inches), cut into 1/4-inch strips

In a large bowl, combine the papaya, beans, avocado, corn, raisins, peppers, cilantro, orange juice, lime juice, vinegar, garlic, 1/2 teaspoon chili pepper, sugar and salt.

Lightly coat the tortilla strips with cooking spray, then place in a single layer on a parchment lined baking sheet. Sprinkle with remaining chili pepper. Bake at 350°F for 8-10 minutes or until crisp. Serve on top of the salad.

Source: Jacqui, reader of Pennies on a Platter, originally from Taste of Home Cookbook