Lettuce is one of the most popular vegetables around! From salads to sandwich toppings, it's always a delicious crunch, plus it's full of vitamins and essential nutrients to keep your body going. There are so many varieties of lettuce, so make sure to try them all. There's a lettuce for everyone!



TADIES of the MONTE

## RECIPE CORNER

# WARM RICE SBEAN SALAD

YIELD: 6-8 Servings

### **INGREDIENTS**

1 tbsp. olive oil

1 cup frozen corn

1 small onion, chopped

2 garlic cloves, minced

1 1/2 tsp. chili powder

1 1/2 tsp. ground cumin

1 can (15 ounces) pinto beans, rinsed and drained

1 cup cooked brown rice

1 can (4 ounces) chopped green chiles

1/2 cup salsa

1/4 cup chopped fresh cilantro

1 bunch romaine, quartered lengthwise through the core

1/4 cup finely shredded cheddar cheese

### **DIRECTIONS**

In a large skillet, heat oil over medium-high heat. Add corn and onion; cook and stir 4-5 minutes or until onion is tender. Stir in garlic, chili powder and cumin; cook and stir 1 minute longer. Add beans, rice, green chiles, salsa and cilantro; heat through, stirring occasionally. Serve over lettuce wedges. Sprinkle with cheese.

