

BEAN, CORN, AND TORTILLA SALAD

- 1 CAN (15.5 OUNCES) PINTO BEANS, DRAINED AND RINSED**
- 1 PACKAGE (10 OUNCES) FROZEN CORN KERNELS**
- 1/4 CUP PREPARED MEDIUM TOMATO SALSA, PLUS MORE FOR SERVING**
- 1 BUNCH SCALLIONS THINLY SLICED (1 CUP)**
- 1 RIPE AVOCADO, PEELED, PITTED, AND CUBED**
- 3 PLUM TOMATOES, THICKLY SLICED**
- COARSE SALT AND GROUND PEPPER**
- 1 BAG (12 OUNCES) ROMAINE HEARTS, CUT INTO BITE-SIZE PIECES**
- 3 CUPS BROKEN BAKED TORTILLA CHIPS**
- 3/4 CUP COARSELY GRATED PEPPER JACK CHEESE**

1. IN A MEDIUM MICROWAVE-SAFE BOWL, COMBINE BEANS, CORN, AND SALSA. MICROWAVE JUST UNTIL WARMED THROUGH, 1 MINUTE. STIR IN SCALLIONS, AVOCADO, AND TOMATOES; SEASON WITH SALT AND PEPPER. SET BEAN MIXTURE ASIDE.

2. IN A LARGE BOWL, TOSS LETTUCE AND CHIPS TOGETHER. DIVIDE EVENLY AMONG PLATES; TOP WITH BEAN MIXTURE AND CHEESE. SERVE IMMEDIATELY, TOPPED WITH ADDITIONAL SALSA, IF DESIRED.