

# Chili-Lime Salad with Spiced Hominy

This salad is just plain fun. With spiced hominy—think puffed up kernels of corn—spinach, kale, and an incredible chili-lime dressing, it's fresh, fast and delicious.

**10** *Minutes to the Table*

**10** *Minutes Hands On*

**1 Whisks** *Super Easy*

## Getting Organized

### EQUIPMENT

Skillet  
Large Mixing Bowl  
Colander

### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper

### 5 MEEZ CONTAINERS

Spinach & Kale  
Orange & Cilantro  
Queso Fresco  
Chili-Lime Dressing  
Spiced Hominy

## Good to Know

**Health Snapshot per serving** - 310 Calories, 7g Fat, 12g Protein, 10 Freestyle Points.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Spinach, Kale, Hominy, Oranges, Queso Fresco, Lime, Agave, Cilantro, Garlic, Chili Powder, Cumin, Onion, Kosher Salt.

meezmeals

### 1. Assemble the Salad

Combine the **Spinach & Kale**, **Orange & Cilantro**, and **Queso Fresco** in a large mixing bowl.

Mix the **Chili-Lime Dressing** and 1½ Tbsp olive oil in a small bowl.

Pour two-thirds of the dressing in the mixing bowl with the salad ingredients, toss well, and set salad and remaining dressing aside.

### 2. Cook the Hominy

Heat 2 Tbsp olive oil in a skillet over medium-high heat. While oil is heating, drain the **Spiced Hominy** in a colander and dry with a paper towel.

When the oil is hot, cook the hominy, untouched, for 2 minutes. Stir once and cook for an additional two minutes. Remove from the heat and set aside.

### 3. Finish and Serve

Place the tossed salad in a serving bowl, top with the cooked hominy, and add additional dressing to taste. Enjoy!

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**