PEANUT POWERED RECIPES
Chopped Salad of Corn, Tomatoes, Peppers, Jicama, Avocado, and Black Beans with Smoked Peanuts

SERVES 8

2 ½ cups corn kernels
2 diced tomatoes
1 cup roasted red peppers cut into ½” squares
2 ½ cups jicama cut into ½” pieces
2 avocados cut into ½” pieces
2 cups black beans
1 cup smoked peanuts (recipe on the other side)
½ cup peanut oil
¼ cup red wine vinegar
¼ cup toasted cumin seeds
Salt and pepper to taste
Cilantro sprigs for garnish

1. Arrange the corn, tomatoes, peppers, jicama, avocado, black beans and smoked peanuts in a flat shallow bowl or plate.

2. In a food processor or blender, puree peanut oil, red wine vinegar and toasted cumin seeds.

3. Drizzle the vinaigrette over and garnish with cilantro sprigs.

Smoked Peanuts

2 cups peanuts, in shell
2 cups wood chips, for smoking
Salt and ground black pepper to taste

1. Soak the wood chips for 30 minutes in water.

2. Place the wood chips in a pile in a foil-lined pan directly on the burner over high flame and heat until smoking.

3. Place peanuts in a perforated pan or wire rack over the smoke and cover the pan tightly with foil. Turn the heat to medium low and smoke the peanuts for 20 minutes.

4. Remove from the heat, shell the peanuts, and toss with salt and pepper.

Nutrition Info:
Calories: 440, Fat: 30g, Trans: 0g, Cholesterol: 0mg, Sodium 90mg, Carbs: 35g, Fiber: 12g, Protein 12g

Recipe developed by The Culinary Institute of America as an industry service to The Peanut Institute