



*This salad is a great opportunity to use pumpkin seeds which are very festive this time of year. Also, a favorite cheese of mine, Anejo Enchilado Mexican cheese. If Monterey Jack cheese is the one and only cheese of choice in your Mexican dishes you're in for a delightful treat. Anejo Enchilado is a firm, pressed cheese that is rolled in paprika. It is milder than its close counter part, Cotijia which is know as the "Parmesan of Mexico." Both cheeses are easily shredded, grated or crumbled to accompany enchiladas, burritos, tacos, refried beans and salads.*

*Since the dressing is homemade, I like the convenience of pre washed and chopped lettuce. I enjoy the contrast of colors with mixing romaine and red leaf lettuce. This recipe can be doubled to feed a crowd and accompanies pumpkin enchiladas perfectly.*

**Serves 4-6**

### **Ingredients**

- 1 10 oz bag of romaine and red leaf lettuce
- 3 tbsp crumbled Mexican Cheese such as Anejo
- 2 tbsp shelled and toasted unsalted pumpkin seeds
- 1/2 cup safflower or olive oil mayonnaise
- 2 tbsp fresh cilantro
- 1 large clove of garlic

1 tsp Worcestershire sauce

1 tsp juice and zest from 1 lime

1/4 of a canned chipotle chili

pinch of fresh ground black pepper

### **Method**

Preheat oven to 400°. Place pumpkin seeds on tray and bake for 5 minutes. Or heat skillet over medium high heat, add pumpkin seeds and toast until fragrant, stirring occasionally 3-5 minutes. Toasting nuts or seeds requires close attention insuring they do not become bitter and burned.

Open bag of lettuce and place in large bowl. If using a head of romaine, wash, dry and chop lettuce.

Add mayonnaise, cilantro, garlic, Worcestershire sauce, chipotle chili, lime juice, lime zest and pepper to food processor or blender. Puree on high until well blended about 30 seconds. Refrigerate until ready to dress the salad.

Only pour dressing over salad and toss when ready to serve or the salad will become limp. Sprinkle each serving with crumbled Mexican Cheese and toasted pumpkin seeds.