**Grilled Avocado Salad**

In a world filled to the brim with avocado toasts, here’s a different and delicious way to get your avocado fix in, without the toast. Grilling avocados add a hint of smokiness to the fruit while making it even creamier. Corn adds a freshness, while black beans and pumpkin adds some texture and heft. A tangy grilled lime vinaigrette brings it all together.

Using Morton® Kosher Salt is a great way to season your avocados. The kosher salt crystals are the perfect size to season luscious avocados without overwhelming any single bite. We like to use Morton® Fine Sea Salt for our corn since the crystals are fine enough to sneak into the crevices between each kernel, making sure that the whole corn is seasoned well. Fine sea salt, with its dissolving qualities, is also great for vinaigrettes.

Active Time: 30 minutes

Total Time: 45 minutes

Servings: 6

Ingredients:

4 ears of corn, husked and silk removed

4 avocados, pitted and sliced in half

Olive oil, to taste

Morton® Fine Sea Salt, to taste

Morton® Kosher Salt, to taste

2 cups cooked black beans (canned or fresh)

2 cups spiced pumpkin seeds (recipe below)

Grilled lime vinaigrette (recipe below)

1/2 cup picked cilantro, roughly chopped

2 cups fried tortilla strips

1/2 cup Cotija cheese, crumbled

Directions:

Preheat a grill to 400 degrees.

Drizzle corn with olive oil, season with Morton® Fine Sea Salt and grill until tender and caramelized, about 10 minutes.

Drizzle avocado halves with a pinch of Morton® Kosher Salt and grill over high heat, flesh side down, until caramelized. Remove from heat and allow to cool.

Once corn is cool enough to handle, remove from cobs and mix in a large bowl with black beans and spiced pumpkin seeds. Drizzle with a hefty spoonful of grilled lime vinaigrette and gently toss. Season with sea salt and chopped cilantro.

Using a spoon, gently remove avocado flesh from the skin and place on a platter. Layer each half with a hefty spoonful of black bean and corn salsa, sprinkle with Cotija cheese, vinaigrette and fried tortilla strips. Garnish with extra cilantro if desired and enjoy immediately.

Spiced Pumpkin Seeds

Ingredients:

1 1/2 tablespoons margarine, melted

1/2 teaspoon Morton® Kosher Salt

1/8 teaspoon garlic salt

2 teaspoons Worcestershire

2 cups raw whole pumpkin seeds

Method:

Preheat oven to 350 degrees. Prepare a baking sheet with parchment paper and cooking spray.

Place all ingredients in a bowl and toss to coat. Spread pumpkin seeds on baking sheet and roast in the oven for about 20 minutes until toasted.

Grilled Lime Vinaigrette

Ingredients:

2 to 3 large limes

2 fresh green chiles

1/2 cup cilantro

2 tablespoons honey

1 teaspoon Morton® Fine Sea Salt, to taste

2/3 cup olive oil

Method:

Heat grill to high heat.

Place the limes, cut side down, and chiles on grill and cook until blistered and caramelized, 5 to 7 minutes. Remove from grill and allow to cool.

Juice the limes into a measuring cup to yield about 1/3 cup. Pour the lime juice into a blender and add the cilantro, chiles, honey and salt. Blend, adding oil in a thin stream until the mixture is smooth.