



# Franklin Inn Mexican Restaurant's Cilantro Jalapeño Vinaigrette

## Quick & Easy Recipe Suggestions

Enjoy these simple recipes that are easily adapted to your spice preferences with ingredients from your local grocer, farmer's market or on-hand. Don't have red onion? Use a yellow one. Don't have strawberries? Use another berry. All you need is your favorite produce and a bottle of Franklin Inn Cilantro Jalapeño Vinaigrette. This dressing will add a bold cilantro flavor and a mild to medium jalapeño zing to your salads. The possibilities are endless. It also makes a wonderful marinade for your meats or seafood.

### Cilantro Jalapeño Pasta Salad

*Replace the dressing in your favorite pasta salad with Franklin Inn Cilantro Jalapeño Vinaigrette or try our recipe.*

- 1 pound of your favorite pasta
- 1 red bell pepper
- 2 cups shredded cheddar jack cheese
- 1 bottle (10 oz.) Franklin Inn Cilantro Jalapeño Vinaigrette
- *Spicy version add one jalapeño and one poblano*
- *A few springs of fresh cilantro for garnish*
- 1 medium red onion
- 2 tomatoes diced
- 2 tps cumin

*Mix all ingredients together, chill and serve.*



### Spiced Up Potato Salad

- 2 pounds red potatoes
- 1 green pepper
- 1 red onion
- 2 cups Franklin Inn Jalapeño Cilantro Vinaigrette
- 1 orange pepper
- 1 bunch green onions
- 1 tbsps dijon mustard

*Medium dice red potatoes, cook till tender and rinse under cold water. Medium dice peppers, red onions, thin slice green onions. Mix mustard and dressing, add potatoes and vegetables and dressing and toss. Add salt and pepper to taste.*



### Grilled Cilantro Jalapeño Corn Salad

- 4 ears of corn grilled (cool then cut corn off the cob)
- 2 cups grape or cherry tomatoes halved
- 1/4 cup small red onion diced
- 1 1/2 tbsps minced fresh cilantro
- Coarse salt and freshly ground black pepper to taste
- 3 tbsps Franklin Inn Cilantro Jalapeño Vinaigrette

*Mix all ingredients together, chill and serve.*

### Franklin Inn Mexican Restaurant

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Family owned and operated for over 36 years.



## Strawberry Cilantro Jalapeño Salsa

This salsa is great with chips or atop a grilled chicken salad with a sprinkle of feta.

### Quick and easy version

- 1 pint of strawberries, chopped
- 12 oz. diced tomatoes
- 12 oz. your favorite onion diced
- 1/2 cup Franklin Inn Cilantro Jalapeño Vinaigrette

### Optional Extras

- minced jalapeño • cilantro for garnish • twist of fresh lime
- coarse salt and freshly ground black pepper to taste

*Mix all ingredients together.*



## Cilantro Jalapeño Spinach Salad

- 1 6 oz. bag baby spinach
- 1 small red onion thinly sliced
- 6 slices crisp-cooked jalapeño bacon finely diced (or fry bacon with diced jalapenos in the pan)
- 1/2 cup thinly sliced white mushrooms
- 2 or 3 Hard boiled eggs thinly sliced
- Coarse salt and freshly ground black pepper to taste
- fresh cilantro for garnish

*Place spinach in a large, wide salad serving bowl. Scatter with mushrooms, red onion, and slices of hard-boiled egg. Sprinkle bacon over salad. Pour dressing over and lightly toss. You could try also saving a couple tablespoons of the bacon fat and whisk into the dressing and pour over the salad warm.*

## Lakeside Watermelon Cucumber Salad

*This refreshing salad was inspired by a recent vacation and ingredients on hand. No measurements. Everything is to taste....this is a vacation salad!*

- Equal parts diced cucumber and watermelon
- Diced onion, salt and pepper
- Franklin Inn Cilantro Jalapeño Vinaigrette

*Mix all ingredients together. Enjoy lake or pool side.*



## Mexican Four Bean Salad

- 15 oz can kidney beans
- 15oz can navy beans
- 1 cup diced red onion
- 2 stalks of celery diced
- 4 tbsps Franklin Inn Cilantro Jalapeño Vinaigrette
- Coarse salt and black pepper to taste
- 15 oz can black beans
- Small can garbanzo beans
- 1 cup cooked corn
- 1 Small red bell pepper diced

*Be sure to rinse canned beans under cold water in a strainer. Mix all ingredients together.*



*Find more recipes at [www.franklininn.net](http://www.franklininn.net)*