



BLACK BEANS & CORN SALSA

Submitted by: Jackie Kruse

INGREDIENTS:

16 oz of cooked black beans
16 oz fresh or frozen corn corn kernels
1/2 cup chopped fresh cilantro
1/4 cup chopped green onion
1/4 cup red onion
1/3 cup fresh lime juice
3 Tablespoons olive oil
1 Tablespoon ground cumin
salt and freshly ground pepper
1/2 cup chopped ripe tomatoes, drained

Directions:

In large bowl, combine beans, corn, cilantro, green onions, red onions, lime juice, olive oil and cumin.

Season with salt to taste. Cover and chill at least 2 hours or up to overnight.

Just before serving, stir in tomatoes. Serve with blue and white corn chips.