



Black Bean Salad with Corn, Avocado, & Lime Vinaigrette

Yield: 6-8 Servings

Cost Per Serving: N/A

Cook Time: 15 minutes

Ingredients:

- 2 (15oz) cans black beans (drained and rinsed)
- 3 ears fresh cooked corn kernels (cut off the cob)
- 2 red bell peppers (diced)
- 2 garlic cloves (minced)
- 2 Tbsp shallots (minced)
- 2 tsp salt
- ¼ tsp cayenne pepper
- 9 Tbsp extra virgin olive oil
- 1 tsp lime zest
- 6 Tbsp fresh lime juice
- ½ cup chopped fresh cilantro
- 2 avocado (chopped)

Directions:

1. Combine all ingredients except for avocados in a large bowl and mix well.
2. Cover and chill for a few hours or overnight.
3. Right before serving, add avocados and mix gently, being careful not to mash avocados.
4. Garnish with more chopped cilantro if desired.
5. Serve at room temperature.