Black Bean Salsa



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Recipe by: Laura Vitale

Serves 6

Prep Time: 5 minutes Cook Time: minutes

Ingredients

_1 14oz can of Black Beans, drained and rinsed

__1 14oz can of Whole Corn Kernels, drained and rinsed

_6 Spring Onions, white parts and light green parts, chopped

- _2 Tbsp of Pickled Jalapenos, finely chopped
- __¼ cup of Fresh Cilantro, finely chopped
- __1 Plum Tomato, seeded and diced
- 1 Small Yellow or Red Bell Pepper, seeded and finely diced
- __Juice of 1 Lime, or more according to taste
- Salt and Pepper, to taste
- __2 Tbsp of Olive Oil

Mix all ingredients into a large bowl and allow it to sit in the fridge for about half an hour so the flavors can blend. Serve with your favorite tortilla chips as a starter or snack and make sure you serve it along side your favorite Tex Mex dishes!

