

Black Bean Salad

INGREDIENTS

- Zest from 1 lime
- Juice from 1 lime
- 3 TBL olive oil
- 1/2 tsp. chili powder
- 1/4 tsp. cumin
- 1/4 tsp. smoked paprika
- 1/2 tsp. salt
- Pepper to taste
- Couple shakes of Tabasco sauce
- 2-3 TBL chopped cilantro
- 2, 15oz cans black beans, rinsed and drained
- 1 red bell pepper, diced
- 1/2 yellow bell pepper, diced
- 1/2 small red onion, diced or to taste or sub green onion
- 1 cup charred corn

DIRECTIONS

1. Begin by charring the corn: heat a medium-large sized cast iron skillet or non-stick skillet over medium heat. Add 1 cup of frozen corn. Cook, stirring occasionally, until corn is beginning to brown. Transfer to a bowl to cool.
2. In a large bowl, whisk together the lime juice, olive oil, chili powder, cumin, smoked paprika, salt, pepper and Tabasco.
3. Add the cilantro to the bowl. Then add the black beans, diced bell peppers, red onion and charred corn.
4. Stir well, taste and adjust seasoning. You might need more acid, more oil or more salt.
5. Serve as is, or top with sliced green onion, chopped cilantro and cotija cheese or queso fresco.

