

Summer Corn & Black Bean Salad

- 1 15 oz can organic black beans, rinsed and drained
- 2 ears fresh corn, off the cob
- 3 tbsp Extra-virgin olive oil
- 2 large tomatoes, diced
- 1 red bell pepper, seeded and diced
- 2 scallions, chopped
- 1-2 Anaheim (mild) or Santa Fe Grande peppers (spicy),
seeded and diced
- Dash of ground cumin
- Salt and Pepper to taste
- Fresh chopped cilantro

Rinse and drain black beans. Strip 2 ears of fresh corn off the cob. Heat 2 tbsp of olive oil in pan on medium heat and add corn. Cook for about 5 minutes. While corn is heating, chop the remaining vegetables. Combine tomatoes, peppers and scallions with black beans and corn in large bowl. Add 1 tbsp extra-virgin olive oil and season with cumin, salt and pepper to taste. Finish with chopped cilantro and combine gently. Serve chilled.

Tip: Add a squeeze of fresh lime juice to taste.

