

Black Bean Salad

Prep Time: 15 mins Serves: 8

Ingredients:

- 16 oz canned or frozen black beans
- 16 oz canned / frozen corn
- 1 large tomato
- 1 orange bell pepper
- 2 Tbsp cilantro or parsley, chopped
- 1 cup purple cabbage, shredded or cut small
- Juice from 1 lime, or more to taste
- 2 tsp olive oil
- 2 tsp cumin
- ¾ tsp salt
- 1tsp pepper
- 1 tsp chili powder



Instructions:

- Thaw corn and beans under cool water in a strainer or drain and rinse canned vegetables.
- Dice tomato, and bell pepper and add to large bowl.
- 3. Cut cilantro into small pieces with scissors.
- 4. Shred or cut cabbage.
- 5. Juice lime
- 6. Drain corn and black beans
- 7. Add all ingredients to bowl and mix well.

Serve with chips as a dip, on a salad, or as a taco in a cabbage or lettuce leaf