

## *Inexpensive Eating*

### **Black Bean Salad**

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2 limes, juiced  
3 T olive oil  
1 ½ t cumin  
2 garlic cloves, minced  
¼ C chopped cilantro  
1 avocado, diced

2-15oz cans of black beans, drained and rinsed  
1 tomato, seeded and chopped  
1 C frozen corn, thawed  
1 jalapeño, diced  
4 scallions, chopped  
Salt & pepper to taste

In a large mixing bowl, combine lime juice, cumin, garlic, salt & pepper. Slowly whisk in olive oil. Stir in cilantro. Toss avocado pieces in dressing to keep from turning brown. Add black beans, tomato, corn, jalapeño, scallions, and gently combine. Check seasonings and adjust as necessary.

Refrigerate until ready to serve.

Serves 4 to 6

