

Sassy Salsa

from Kristin Triolo, taken from *The Life of the Party*

2- 15oz. cans black beans, drained & rinsed

1- 16oz. can corn, drained

½ C cilantro, chopped

¼ C scallions, chopped

¼ C red onion, chopped

1/3 C lime juice

3 T vegetable oil

1 T cumin

1 C tomatoes, chopped

1 C avocado, chopped

1- 4oz. can green chiles (optional)

Hot sauce (optional)

Salt & pepper to taste

Combine beans, corn, cilantro, onions, lime juice, oil, and cumin in a large bowl and mix well. Salt and pepper to taste. Chill, covered, for up to 24 hours. Stir in tomatoes, avocados, and green chiles immediately before serving. Add hot sauce to taste (if desired).

Serve with corn chips or crostini.