## **Texas-Style Corn and Black Bean Salad**



Makes approx 7 servings

## Ingredients

1 tbsp olive oil

4 cups of corn (thaw first if using frozen)

1/2 cup minced red onion

1/4 tsp cumin

1/4 tsp taco seasoning (or chili powder)

1 cup quartered grape tomatoes

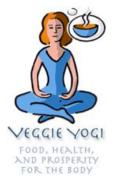
1 cup diced yellow bell pepper

1 cup black beans (rinsed)

2 tbsp lime juice

2 tbsp chopped fresh basil

1 tbsp chopped fresh chives



## **Directions**

Cook corn in olive oil on medium heat for about 4 minutes or until it begins to char. Then add onion, cumin and taco seasoning. Cook for another minute or so.

Place corn mixture in a large bowl and add remaining ingredients.

Mix ingredients together. Refrigerate for at least 2 hours before serving.

Adapted from "Kernel Austin" in <u>Eat, Shrink and Be Merry</u> by Janet and Greta Podleski

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