

## 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 [Eat, Shrink and Be Merry](#) by Janet and Greta Podleski

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