



Corn and Black Bean Salad

Recipe

Serves 4

Salad

- ♦ 1 can, 14 ounces, black beans, rinsed and drained
- ♦ 2 cups frozen corn kernels, defrosted
- ♦ 1 small red bell pepper, seeded and chopped
- ♦ 2 Persian cucumbers, diced
- ♦ 1/2 red onion, chopped
- ♦ ½ cup cilantro, chopped
- ♦ 1 1/2 teaspoons ground cumin, half a palm full
- ♦ 1 lime, juiced
- ♦ 2 tablespoons olive oil
- ♦ Salt and pepper
- ♦ 6-8 oz bag of mixed greens

Dressing

- ♦ 2 tablespoon red wine vinegar
- ♦ 1 ½ tablespoon lime juice
- ♦ 2 tablespoons olive oil
- ♦ ½ teaspoon oregano
- ♦ ¼ teaspoon honey, more to taste
- ♦ ½ teaspoon cumin
- ♦ 1 shallot, diced
- ♦ Salt and pepper to taste



Directions

- 1. Combine all the salad ingredients, except mixed greens, in a bowl. Let stand for at least 15 minutes for flavors to combine.
- 2. To make the dressing combine everything in a food processor and mix until well combined. Serve on the side with salad.

Nutritional Information



225 grams ~ 1 cup % based on Daily Value *based on a 2,000 calorie diet

Nutrition

Serving Size: 210 grams
Calories 171
Calories from fat 88
Total Fat 9.7 grams (15%)
Cholesterol 0 mg (0%)
Sodium 116mg (5%)
Total Carbohydrate 19.7 grams (7%)
Dietary Fiber 3.9 grams (16%)
Sugars 41.1 grams
Protein 3.7 grams

Vitamins

Vitamin A: 39% Vitamin C: 54% Calcium: 5% Iron: 11%

Good Points

No cholesterol Very high in vitamin C Very high in vitamin A



