



## Corn, Black Bean, and Tomato Salad

### SERVES 6

This recipe is a great summertime favorite that can dress up any celebration. When corn is in season, use corn on the cob, but frozen can be substituted as a quick option too. Leave the corn raw, or grill it while still on the cob for a nice smoky flavor. It's a great addition to BBQs, burrito fillings, or simply as a side salad.

3 ears of corn, cut fresh off the cob  
½ red onion diced  
1 can of black beans, rinsed  
½ cup cherry tomatoes, halved  
¼ cup of chopped cilantro  
¼ cup of lime juice  
1 Tbsp cumin  
2 tsp pepper

Cut the corn off the cob into a bowl, mix with diced onion, black beans, cherry tomatoes, and cilantro. Pour the lime juice over the mixture and lightly toss in the cumin and pepper. Refrigerate for at least 30 minutes and serve cold.

Optional: Add a some diced jalapeño for some spice or a diced red bell pepper for a little more crunch.

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