Southwest Black Bean Salad

Ingredients:
- 15.5 oz can black beans, rinsed and drained
- 9 oz cooked corn, fresh or frozen (thawed if frozen)
- 1 medium tomato, chopped
- 1/3 cup red onion, chopped
- 1 scallion, chopped
- 1 ½ - 2 limes, juice of
- 1 tbsp olive oil
- 2 tbsp fresh minced cilantro (or more to taste)
- salt and fresh pepper
- 1 medium Hass avocado, diced
- 1 diced jalapeno, de-seeded (optional)
- 1 tsp garlic powder

Instructions:
1. In a large bowl, combine beans, corn, tomato, onion, scallion, cilantro, salt and pepper. Squeeze fresh lime juice to taste and stir in olive oil
2. Marinate in the refrigerator for 30 minutes and add avocado just before serving

Yield: about 6 ½ cups