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
- $1\frac{1}{2}$ 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

From: http://www.skinnytaste.com/2009/06/southwestern-black-bean-salad.html

