

**Corn And Black Bean Salad With Lime Dressing**CDKitchen <http://www.cdktichen.com>**Category:** Bean Salad**Serves/Makes:** 8 | **Difficulty Level:** 3 | **Ready In:** < 30 minutes**Ingredients:*******Dressing*****

3/4 teaspoon Ground cumin
1/4 cup Fresh lime juice
2 tablespoons Vegetable oil
1 tablespoon Minced jalapeno
1/2 teaspoon Salt; or less

*****Salad*****

1 can (11 oz size) Corn kernels; drained
1 can (15 oz size) Black beans; rinsed and drained
1/2 cup Red bell peppers; cut into 1/4" dice
1/2 cup Green bell peppers; cut into 1/4" dice
1/2 cup Sweet onion; cut into 1/4" dice
1/4 cup Chopped cilantro

Directions:

Place the cumin in a small skillet and set over low heat just until the skillet gets warm and the cumin is heated, about 1 minute. Off the heat, add the lime juice and vegetable oil, plus jalapeno and salt, if desired; whisk to blend.

In a large bowl combine the corn, black beans, red and green peppers, onion, cilantro or parsley. Add the lime dressing and toss to coat.

Spoon the salad onto a deep platter or shallow bowl and garnish with sprigs of fresh parsley.

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