



Tomato & Black Bean Salsa

Servings: 0 servings

Ingredients

- 1 16 oz. bag frozen Corn, thawed - room Temperature
- 15 oz. can Black Beans
- 1 Small Red Pepper - diced
- 1 Small Green Pepper - diced
- 1 Small Red Onion - chopped
- 1 bunch fresh Cilantro - chopped
- 1 Jalapeno Pepper - cord and diced (Optional)
- 2 tsp Chili Powder
- 2 tsp Cumin Powder
- 1 Tes. Salt
- 1/4 C. White Vinegar
- 1/2 C. Vegetable or Light Olive Oil
- 4 to 5 Large Fresh Tomatoes - diced
- 4 to 5 Limes (squeeze out juice)
- 1 Bag of Tortilla Chips. I like Scoops

Directions

Combine all ingredients, leaving the tomatoes last so you won't mush them up.

I also leave the limes until the end. Add lime juice for your own particular taste. I like lots of lime. Chill for about 2 hours before serving. This keeps in the fridge for a couple of days.

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