

# Black Bean Corn Salad

by Elaine Moore

2 cans (15oz each) black beans (rinsed and drained)  
kernels of 3 ears of corn *or* one bag frozen (cooked and drained) *or* 2 cans  
drained whole kernel corn  
3 firm ripe tomatoes peeled, seeded and diced *or* 1 can Rotel (drained)  
1 red onion  
1 c. fresh cilantro (minced)  
2-4 jalapenos seeded and diced  
¼ c. fresh lime juice  
3 avocados pitted, peeled & diced  
salt and pepper to taste

Combine beans, corn, tomatoes, cilantro, jalapenos, and lime juice. Season with salt and pepper, cover and chill. Before serving, toss in avocados. Serve with corn chips. Yields 4 cups.