

Southwest Salsa

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Ingredients

2 cups tomatoes, diced
1 cup red onion, diced
1 15 oz can corn, drained and rinsed
1 15 oz can black beans, drained and rinsed
1 jalapeno, finely minced
2 TBS cilantro, chopped
1 TBS salt
1/2 TBS cumin
1/2 TBS chili powder
1 TBS sugar
1 TBS lime juice

Directions

Place tomatoes, red onion, jalapeno and cilantro on a large cutting board. Chop back and forth for a couple of minutes until you get small pieces (or use a food processor)

Pour those all in a bowl. Add corn, black beans, salt, cumin, chili powder, sugar and lime juice.

Stir together for a couple of minutes so flavors blend well.