

Black Bean Salad with Corn, Red Peppers and Cilantro-lime Vinaigrette

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Ingredients

2 15-ounce cans black beans, rinsed and drained
3 ears fresh cooked corn, kernels cut off the cob
2 red bell peppers, diced
2 cloves garlic, minced
2 tablespoons minced shallots, from one medium shallot
2 teaspoons salt
1/4 teaspoon cayenne pepper
2 tablespoons sugar
9 tablespoons extra virgin olive oil
1 teaspoon lime zest (be sure to zest limes before juicing them)
6 tablespoons fresh lime juice
1/2 cup chopped fresh cilantro, plus more for garnish
2 avocados, chopped

Directions

Combine all ingredients except for avocados in a large bowl and mix well. Cover and chill for a few hours or overnight. Right before serving, add avocados and mix gently, being careful not to mash avocados. Garnish with a more chopped cilantro if desired. Serve at room temperature.