

Bean and Corn Salad

Makes 6 Servings

Ingredients

- 2 (15-ounce) cans or 3 cups cooked beans (any combination of black, kidney or pinto beans), drained and rinsed
- 1 (15-ounce) can corn, drained and rinsed
- 1/2 small yellow onion, chopped
- 1 jalapeno, seeded and chopped, or 1 (4-ounce) can diced green chiles, drained (optional)
- 1/3 cup olive oil (or canola oil)
- 1/4 cup lime juice
- 1 teaspoon sugar
- 1 teaspoon chili powder (may need less if using peppers)
- Salt and pepper, to taste

Directions

1. In a large bowl, mix beans, corn, onion and jalapeno or green chiles (if using).
2. In a jar with a lid, mix oil, lime juice, sugar and chili powder. Shake until well mixed.
3. Add oil mixture to bean mixture and stir gently.
4. Keep refrigerated in an air-tight container for up to 5 days.

Recipe from: Feeding Pennsylvania and PA Eats

