

Chicken and Black Bean Salad



This is even better after it sits a day or so in the refrigerator

Serves 6

6 ears corn, kernels removed from husk	1 ~ 16oz can black beans, drained	2c chicken breast, cooked, diced
2T olive oil	1t cumin	1/4c cilantro, diced
1/2c red onion, thinly sliced	1 large red bell pepper, diced	1/4c sherry vinegar
	2 large tomatoes, diced	salt and pepper

Remove corn from husk and sauté slightly until just barely cooked. Let cool.

Mix all ingredients together in large bowl. Allow to sit at least 2 hours for flavors to blend. Add more vinegar to taste.

Prepare Ahead Tip

Keep refrigerated, covered, up to 4 days. Serve at room temperature.