

Sweet Corn Salsa



Fresh corn off the cob, black beans, red bell peppers, red onion, jalapenos, tomatoes and lots of garlic make an amazing salsa

Serves 12

12 ears corn on the cob	2t cumin	4 garlic cloves, finely minced
2 ~ 15oz cans black beans, drained, rinsed	1 red bell pepper, diced	1 1/2c tomatoes, diced
1/2c olive oil	1 green bell pepper, diced	1/4c cilantro, chopped
1c red onion, chopped	1 jalapeno pepper, diced	1/4c sherry vinegar
2t chili powder		salt and pepper

Using a sharp knife, scrape corn off of cob into large bowl.

Add all ingredients to corn and mix well. Add more vinegar and salt and pepper to taste.

Refrigerate at least 4 hours for flavors to combine.

Prepare Ahead Tip

Keeps well 48 hours in refrigerator. Add diced chicken or grilled shrimp and serve with salsa on fresh baby spinach for a healthy summer meal.