

Black Bean Avocado Salsa

Savannah · 28/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

10

Description

This freshtasting summer salsa is colorful delicious and zesty I rub the plastic with the squeezed lime peels to help prevent the avocados from oxidizing

Ingredients

- - 1 (15 ounce) can black beans (such as Bush's)
- rinsed and drained - 1 (11 ounce) can whole kernel sweet corn
- drained - 4 Roma (plum) tomatoes
- seeded and chopped - 1 small red bell pepper
- diced - 1 jalapeño pepper
- seeded and minced - 1/2 cup chopped fresh cilantro - 1/4 cup diced red onion - 1/4 cup fresh lime juice - 2 tablespoons red wine vinegar - 1 teaspoon salt - 1/2 teaspoon ground black pepper - 2 avocados
- diced

Instructions

1. Mix black beans
2. corn
3. tomatoes
4. red bell pepper
5. jalapeño pepper
6. cilantro
7. red onion
8. lime juice
9. vinegar
10. salt
11. and black pepper in a bowl. Fold avocado into mixture. Cover top of salsa directly with plastic. Chill at least 2 hours.