



## Winter Black Bean Salsa

This is a all year around salsa!!

**Servings:** 32 (2-Tbsp.) servings

- 1 can (16 oz.) black beans, rinsed, drained
- 1 pkg. (10 oz.) frozen whole kernel corn, thawed
- 1 medium tomato, chopped
- 1/4 cup chopped red onion
- 1/4 cup fresh lime juice
- 1 env. Garlic & Herb Dressing Mix
- 2 Tbsp. chopped cilantro
- 1/2 tsp. minced fresh jalapeño pepper (optional)
- 1/4 tsp. ground cumin



MIX all ingredients in large bowl until well blended; cover. Refrigerate at least 15 minutes.

SERVE with tortilla chips. Store leftover salsa in airtight container in refrigerator.

TIP This spicy salsa is also great served with cooked chicken, pork or fish.



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