

SPICY BLACK BEAN AND CORN SALSA

Ingredients



Found in the Food Pantry:

- Canned Black Beans
- Canned Sweet Corn
- Canned Tomatoes
- Tortilla Chips (for Serving)

Additional Needs:

- Red Onion (finely chopped)
- Fresh Cilantro
- Optional: Jalapeno Pepper (seeds removed and finely chopped)
- Salt and Pepper to taste



Directions

- In a large mixing bowl, combine the black beans, sweet corn, diced cherry tomatoes, chopped red onion, and chopped cilantro.
- Add the lime juice and jalapeño pepper (if using) to the bowl and mix well.
- Season with salt and pepper to taste (and/or additional spices)
- Cover the salsa and let it sit in the refrigerator for at least 30 minutes to allow the flavors to meld.
- Serve the spicy black bean and corn salsa with tortilla chips as a refreshing side or appetizer.

