

Roasted Corn and Black Bean Salsa

Ingredients

1 can, 14 oz. black beans
1 ear of roasted corn, or 1 cup of frozen corn, thawed
2 plum tomatoes, diced
1/2 cup finely chopped red onion
1 anaheim chilie, finely chopped
3 tablespoons coarsely chopped cilantro
3 tablespoons fresh lime juice
Salt to taste

Steps

1. Rinse the black beans in cold water, and set aside
2. Roast the ear of corn on a grill until the kernels begin to get brown from the grill.
If you do not have ears of corn in season, take 1 cup of thawed corn and warm in a skillet for 5 minutes, with ¼ teaspoon of olive oil. Cook ears until some begin to get brown. Remove from heat and let stand.
3. Put the tomatoes, onion, chilies, and cilantro in a bowl and mix well
4. Mix the black beans, and corn, in with the tomatoes and other ingredients in a bowl.
5. Add the lime juice and salt to taste.
6. Let the salsa sit for 20 minutes before serving.