

Corn & Black Bean Salad

Ingredients

- 1/4 cup balsamic vinegar
- 2 tablespoons vegetable oil
- 1/2 teaspoon salt
- 1/2 teaspoon white sugar
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 3 tablespoons chopped fresh cilantro
- 1 (15 ounce) can black beans, rinsed and drained
- 1 cup of fresh corn

Directions

1. In a small bowl, mix together balsamic vinegar, oil, salt, sugar, black pepper, cumin, and chili powder.
2. In a medium bowl, stir together black beans and corn. Toss with vinegar and oil dressing, and garnish with cilantro. Cover, and refrigerate overnight.

The seasonings are right on target. The only thing I feel it needed is a little chopped white, red or green onion. An easy and delicious summer meal idea.

Let's get this back up to 5 stars! This was yummy! I rinsed the beans, used frozen corn, added 3 green onions and some red, green, and yellow bell pepper. Didn't have cilantro, added some garlic powder. Started eating it a few minutes after putting it together - it was EXCELLENT. Don't know if it will make it to tomorrow to see how it tastes fully marinated. Thanks for a great recipe!

This is a very easy and delicious recipe to make. It has outstanding flavor. Additions that can enhance the taste are adding thinly sliced onions, and diced peppers. This brings some tang to the recipe although it is great by itself. I've made this several times already, and it has been a hit everywhere. Try it. You'll be happy you did.