

Black Bean Salad with Corn, Avocado, & Lime Vinaigrette

Makes 6-8 servings

Ingredients:

- 2 (15 oz) cans black beans, rinsed and drained
- 3 ears fresh cooked corn kernels, cut off the cob
- 2 red bell peppers, diced
- 2 cloves garlic, minced
- 2 Tbsp minced shallots, from one medium shallot
- 2 tsp salt
- ¼ tsp cayenne pepper
- 2 Tbsp sugar
- 9 Tbsp extra virgin olive oil (best quality such as Colavita)
- 1 tsp lime zest (be sure to zest limes before juicing them)
- 6 Tbsp fresh lime juice
- ½ cup chopped fresh cilantro, plus more for garnish
- 2 Hass avocados, chopped

Instructions:

1. Combine all ingredients except for avocados in a large bowl and mix well.
2. Cover and chill for a few hours or overnight.
3. Right before serving, add avocados and mix gently, being careful not to mash avocados.
4. Garnish with more chopped cilantro if desired.
5. Serve at room temperature.