

Mexican Bean Salad

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Bean salad is a hearty and easy side dish perfect for barbecues or dinner parties. The hearty beans are marinated in a zesty sauce for a filling and healthy dish that is bursting with flavors. This Mexican-inspired version features the savory flavors of cilantro, the crunch of bell peppers and corn, and the zippy addition of vinegar and lime juice ties this dish together as a memorable and easy side dish. Make ahead of time and chill overnight for a surprisingly hearty and delicious dish.

Ingredients:

- 1 (15 oz) can black beans, rinsed and drained
- 1 (15 oz) can kidney beans, drained
- 1 (15 oz) can cannelli beans, rinsed and drained
- 1 green bell pepper, minced
- 1 red bell pepper, minced
- 1 (10 oz) package frozen corn kernels
- 1 red onion, minced
- ½ c. olive oil
- ½ c. red wine vinegar
- 3 Tbsp lime juice
- 2 tsp white sugar
- 1 tsp salt
- ¼ c. fresh cilantro, minced
- ½ Tbsp ground cumin
- ½ Tbsp ground black pepper
- ½ tsp chili powder
- 1 tsp Chipotle hot sauce

Directions:

1. In large bowl, combine black beans, kidney beans, cannelli beans, peppers, frozen corn and red onion. Toss to combine.
2. In a small bowl whisk together olive oil, red wine vinegar, lime juice, sugar, salt, cilantro, cumin, and black pepper. Season with hot sauce and chili powder.
3. Add dressing to beans and mix well to combine. Transfer to an airtight container and chill 4 hours or overnight to marinate. Serve cold.

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