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SOUTHWESTERN 2-BEAN SALAD

Dressing

- ½ cup white vinegar
- ¼ cup vegetable oil
- 1 tablespoon sugar
- 2 teaspoons ground cumin
- 1 teaspoon dried oregano leaves
- ½ teaspoon salt
- ¼ teaspoon ground black pepper

Salad

- 2 cans (15 oz.) pinto beans, drained and rinsed
- 1 can (15 oz.) black beans, drained and rinsed
- 1 can (15 oz.) whole kernel corn, drained
- 1 large red bell pepper, chopped
- ½ cup finely chopped red onion
- 2 fresh jalapeno peppers, seeded and finely chopped
- ¼ cup snipped fresh cilantro

1. For dressing, whisk together vinegar, oil, sugar, cumin, oregano, salt and pepper. Set aside.
2. For salad, drain and rinse beans. Drain corn. Combine beans, corn and bell pepper in large bowl.
3. Add onion, jalapeno peppers, cilantro and dressing to bean mixture. Mix gently. Cover and refrigerate 2-3 hours to allow flavors to blend.

Yield: 12 servings