

## Black bean and corn salad

Makes about 7 servings

2 T olive oil  
1 cup corn kernels  
1 can black beans, rinsed (15 oz can)  
1 tomato, cored, seeded, and chopped  
3 T minced fresh cilantro  
2 scallions, sliced thin  
3 T lime juice  
1 1/2 T minced chipotle peppers in adobo sauce  
1/2 T honey  
Salt and pepper  
1 avocado, pitted, peeled, and cubed



Heat 1 T of olive in pan and add corn. Cook about 6-8 minutes until golden brown. Transfer into a large bowl and add beans, tomato, and cilantro.

In a separate bowl, whisk scallions, lime juice, peppers, honey, 1/4 t salt, and 1/4 t pepper. Combine this mixture with the bean mixture in large bowl. Gently fold in avocado cubes and season to taste.



**University Health Center**

*Student Affairs*

**UNIVERSITY OF GEORGIA**

