**Zesty Black Bean**

1¼ pound Black Beans, dry  
1 medium Red Pepper, small dice, reserve ¼ cup for garnish  
1 medium Green Pepper, small dice  
2/3 cup Green Onions, thinly sliced  
½ cup Roma Tomatoes, medium diced  
1/3 cup Frozen Corn, thawed  
1½ ounce Jalapeno Peppers, minced  
2½ tablespoons Garlic, peeled and minced

**Dressing:**  
5 tablespoons Extra Virgin Olive Oil  
5 tablespoons Fresh Lime Juice  
1¼ teaspoons Kosher Salt  
¼ teaspoon Black Pepper, freshly ground  
1/8 teaspoon Cayenne Pepper  
1¼ tablespoons Cilantro, chopped

In a large pot of boiling salted water, cook the beans until tender. Drain, rinse, and cool.

In a large mixing bowl combine black beans, red and green peppers, green onions, tomatoes, corn, jalapeno pepper and garlic. Chill.

**Dressing:** In a small mixing bowl whisk together oil, lime juice, salt, black and cayenne peppers and cilantro. Chill.

When ready to serve, pour the dressing over bean-vegetable mixture and toss until well coated. Chill. Taste for seasoning and garnish with chopped red pepper.

Serves 6 to 8