



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