

Southwest Salad

In a salad bowl, mix together:

3 tablespoons fresh lime juice
2 cloves garlic, finely diced
2 teaspoons kosher salt
1/4 teaspoon chipotle chili powder (or other chili powder)

Slowly whisk in 1/4 cup olive oil. Set aside

Over medium-high heat, sauté the following in a tablespoon of olive oil until starting to brown:

1 cup of corn kernels (fresh or frozen)
1 diced orange bell pepper
1/4 cup finely diced shallot

Add 1 can of black beans (drained and rinsed). Cook until warm.

Remove from heat. Add dressing to pan and stir to coat. Season with salt and pepper.

Before serving, stir in 1 cup of halved grape/cherry tomatoes, 1 avocado (cubed), and chopped cilantro.

Serve warm, or chilled (as a dip with tortilla scoops).