Mamacita Black Bean Salsa

NIBBLEDISH CONTRIBUTOR

Ingredients

- Black beans (your choice on the amount, I used the canned variety and one can was plenty for a medium sized mixing bowl...or switch out black beans for another kind. This is all based on personal taste!)

- 3 cloves of garlic, minced
- 1/2 teaspoon chili powder
- 1 cup fresh corn
- 1/2 cup cilantro, chopped
- 1 large onion, diced
- 4 medium sized roma tomatoes, diced
- 1/2 cup jalapeneos, diced
- 1 lime
- kosher salt
- pepper

Instructions

1. Chop/dice/mince garlic, cilantro, onion, tomato and jalapeneos.
2. Drain and rinse black beans and put into medium sized mixing bowl.
3. Add corn, chili powder, kosher salt, pepper to black beans.
4. Add tomatoes, garlic, onion, cilantro and jalapeneos to bean & corn mixture.
5. Cut lime in half and squeeze juice of one half into mixture. Place the second half in middle of bowl and cover it.
6. Place in refridgerator for 2-3 hours before serving.
7. Enjoy!