

## Corn Avocado and Black Bean Salad

### Ingredients

#### Veggies:

- 1  $\frac{3}{4}$  cup thawed frozen or fresh sweet corn
- 40 cherry tomatoes, halved
- 1 15 oz. can of black beans, rinsed and drained
- 2 avocados, diced
- 1 red onion, finely diced
- $\frac{1}{4}$  cup cilantro, chopped (use the stems too!)


#### Dressing:

- 2 Tbsp. olive oil
- 1 lemon, juiced (or 2 limes)
- 1-2 tsp. cumin
- $\frac{1}{2}$  tsp. kosher salt
- $\frac{1}{2}$  tsp. ground black pepper



Makes 4 servings

Prep time: 20 minutes



## Preparation

Prep all the veggie ingredients and add them to a large serving bowl. Toss well to combine. In a small bowl or measuring cup, whisk together the dressing ingredients and pour over the veggies. Toss gently to coat evenly and let rest about 10 minutes. Store in the fridge and serve alone, with chips, or in a pita!

*-Full Plate Recipe*