

Black & White Bean Salsa

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Cooking With Carolyn

Ingredients

Yield: About 6 Cups

1, 15 Ounce Can Black Beans, drained and rinsed
1, 15 Ounce Can White Beans, drained and rinsed
4 Tablespoons Extra Virgin Olive Oil or Vegetable Oil
2 to 3 Cloves Garlic, finely minced
2 Cups Tomatoes, chopped
1 Cup Roasted or Regular Whole Corn, thawed
¾ Cup Roasted Red Peppers, chopped
¾ Cup Red Onion, chopped
1/3 Cup Fresh Cilantro or Basil
The Juice of 2 Whole Fresh Lemons,
The Juice of 2 Whole Fresh Limes
To Taste Kosher Salt
To Taste Black Pepper
To Taste Grand Diamond All Purpose Seasoning
2 Large Avocados, chopped

Directions

Note: When chopping the ingredients try to make sure everything is similar in size.

After chopping and preparing all of the ingredients, combine and toss everything together in a large bowl and season to taste. Add the avocado just before serving. Serve chilled or room temperature with tortilla chips.