

# Black Bean and Roasted Corn Salad

**Yield: 6 servings as a side dish**

## Salad Ingredients:

2 cans black beans, drained and rinsed well  
2 ½ cups roasted corn (*Trader Joe's* has this)  
½ cup cilantro, finely chopped  
½ small red onion, finely chopped  
1 can diced fire-roasted tomatoes, drained well  
**OR** 2 Roma tomatoes, diced  
juice of one lime  
½ teaspoon cumin  
1 teaspoon *Tabasco Chipotle* sauce  
1 tablespoon red wine vinegar  
3 tablespoons extra virgin olive oil  
kosher salt and pepper to taste



**Step 1:** Mix all ingredients together in a bowl and taste to seasoning. Refrigerate for a few hours before serving.

Both of these salads go well with BBQ chicken, carne asada, or pulled-pork sandwiches.

# Watermelon and Jicama Salad

**Yield: 6 servings as a side dish**

## Salad Ingredients:

1 small watermelon  
1 medium-sized jicama (about 1 pound)  
1 English cucumber, peeled and seeded  
½ cup fresh lime juice  
2 tablespoons honey  
1 teaspoon chili powder  
kosher salt to taste  
handful of fresh mint leaves, chiffonade



**Step 1:** Cut watermelon and jicama into match-stick pieces and place in large bowl.

**Step 2:** Thinly slice peeled and seeded cucumber and place in the bowl with watermelon.

**Step 3:** In a small bowl, whisk together honey, lime juice and chili pepper. Pour over watermelon, jicama and cucumber and gently mix (careful not to break up the watermelon pieces).

**Step 4:** Sprinkle salt and add thinly sliced mint leaves and gently mix again tasting for seasonings.

**Step 5:** Transfer to a serving bowl or platter and refrigerate for 30 minutes before serving.