

Southwest Salsa

Serves: 12
Prep Time: 15 minutes
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Refrig: 5 days

Ingredients

- 1 - 15oz can Black Beans, drained and rinsed
- 1 - 15oz can Black Eye Peas, drained and rinsed
- 15 oz frozen Whole Kernel Corn, thawed or 1 – 15 oz can Whole Kernel Corn
- 2 tomatoes, seeded and diced *
- 1 Onion, diced *
- 1 Bell Pepper, diced *
- 1 clove garlic, smashed
- 1/2 bunch cilantro, plus more for garnish
- ½ cup olive oil
- 1 lemon, juice and zest
- 1 Jalapeño Pepper, seeded and diced (optional)
- Salt and pepper to taste

Mix oil, lemon juice, zest in a bowl and whisk until combined. Mix all remaining ingredients in large bowl. Add dressing. Season with salt and pepper. Chill for at least 2 hours. Serve with tortilla chips.

* can be substituted with Fresh Pico De Gallo