**MEXICAN BEAN SALAD**

One batch can last a week. Use it alone in a bowl, add to your salad, or even heat it up and add rice or cheese inside a taco. It’s all tasty!

**Ingredients:**

1 (15 oz.) can black beans, rinsed and drained.

1 (15 oz.) can kidney beans, rinsed and drained

1 (15 oz) can cannellini beans, rinsed and drained

 \*\* I buy Eden brand beans because they don’t line their can with BHA, and they are low- sodium.

1 green bell pepper, chopped

1 red bell pepper, chopped

1 can yellow corn, or frozen corn kernels

½ - 1 onion, chopped

¼ cup olive oil

¼ cup red wine vinegar

2 tablespoons fresh lime juice

1 tablespoon lemon juice

2 tablespoons white sugar

1 teaspoon salt

1 clove garlic; add more if you like

½ tablespoon ground cumin

½ tablespoon ground pepper

½ teaspoon chili powder

Directions:

1. In a large bowl, combine beans, bell peppers, fresh corn, and red onion.
2. In a small bowl, whisk together olive oil, red wine vinegar, lime juice, lemon juice, sugar, salt, garlic, cumin and black pepper.
3. Season to taste with chili powder.
4. Pour olive oil dressing over vegetables; mix well.
5. Chill thoroughly, allow mix to blend (for four hours or so) before eating.