Bean Salad with Balsamic-Lime Dressing

Submitted by the RIT Student Sustainability Committee.

**Ingredients**

- 1 15 oz. can black beans
- 1 large tomato, diced
- 2 ears cooked corn, cut off cob or 8 oz. frozen corn, thawed
- 1 red bell pepper, diced
- 2 ribs celery, diced
- 1 c. chopped cilantro, add more to taste
- 1 lime, juice and zest
- 2 – 3 tbsp. balsamic vinegar

**Preparation**

Wash all fresh vegetables and clean seeds from red bell pepper. Drain and rinse canned black beans. Dice red bell pepper, celery, and tomato into ¼ inch pieces. Chop cilantro into small pieces. Combine balsamic vinegar, lime juice, and zest with cilantro; blend. Mix in all diced vegetables, black beans, and corn. Season with salt and pepper to taste. Garnish with cilantro.

*Serves four*