

***ummer salad with black beans, corn, red peppers,
avocado & lime vinaigrette***

Servings: 6-8

Total Time: 30 Minutes to prep, chill for a few hours or overnight to serve!

INGREDIENTS:

2 15-ounce cans black beans, rinsed and drained
3 ears fresh cooked corn, kernels cut off the cob
2 red bell peppers, diced
2 cloves garlic, minced
2 tablespoons minced shallots, from one medium shallot
2 teaspoons salt
¼ teaspoon cayenne pepper
2 tablespoons sugar
9 tablespoons extra virgin olive oil, best quality such as Colavita
1 teaspoon lime zest (be sure to zest limes before juicing them)
6 tablespoons fresh lime juice (about three limes)
½ cup chopped fresh cilantro, plus more for garnish
2 Hass avocados, chopped

INSTRUCTIONS:

1. Combine all ingredients except for avocados in a large bowl and mix well. Cover and chill for a few hours or overnight.
2. Right before serving, add avocados and mix gently, being careful not to mash avocados. Garnish with a more chopped cilantro if desired. Serve at room temperature.

*Paula's serving suggestion: Perfect with any grilled protein! My favorite? Grilled jumbo shrimp basted with the multi-use/must-have Wegman's Basting Oil! So easy – baste the jumbo shrimp with the oil, grill for 5-7 minutes, turning the shrimp half way through the process. Perfect summer dish!