

Black Bean Salsa with Chips©

Ingredients:

1 - 15 oz. can	Goya™ Black Beans, do not rinse
15 oz.	Pace™ medium salsa
1/2	green bell pepper, cubed
1/2	yellow bell pepper, cubed
1 small	sweet onion, cubed
2 Tbsp.	light or dark balsamic vinegar
1/2 tsp.	fajita seasoning
1/2 tsp.	lemon pepper
1/2 tsp.	dry minced garlic or 1 clove garlic, minced fine
1 fresh	tomato, squeeze seeds out, cube
2 Tbsp. fresh	cilantro, chopped
1 cup	sour cream

Method:

Layer the black beans and salsa in a strainer and let sit overnight or a minimum 1 - 2 hours to drain. Into a mixing bowl add the remaining ingredients except the sour cream and mix together. Add the black beans and salsa. Stir well and keep in the refrigerator to marinate.

When ready to serve put in a bowl or a serving tray. Put the sour cream in a decorating bag using the small star. Decorate around the edge of the salsa with kisses of sour cream. Decorate with whole peppers and cilantro. Serve with corn or potato chips.

***Hint:** If you like it very spicy, use hot style salsa.*

***Hint:** If you need a larger amount add an 11 oz. can of Green Giant™ Mexicorn®. Taste for seasoning.*