



Black Bean and Mango Salsa

Description

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Cinco de Mayo is a week away. Every year I think about hosting a party, mainly because itâ€™s a great excuse to drink margaritas and eat Mexican food which is one of my favorite types of foods to eat. If your planning a party or just want a great new salsa recipe you have to try my friend Kristinâ€™s **black bean and mango salsa**. You can find mangoâ€™s this time of year at your local grocery store.

Kristin used fresh corn for her recipe which is locally grown in some parts of the country this time of year. However, you can also use frozen corn. Another tip Kristin shared with me is that she likes to pour off the first 2 inches of oil from her bottled salad dressings. She likes to use the more concentrated dressing and has found it tastes better and saves calories.

I hope you enjoy this delicious fresh **black bean and mango salsa**. It will come in handy throughout the summer months as well for backyard picnics and bar-b-ques. You could even serve it as a side dish without the chips.



Black Bean and Mango Salsa

Recipe Type: appetizer

Author: Kristin Liechty

A delicious fresh salsa that tastes great with tortilla chips or as a side dish.

Ingredients

- 1 1/2 cups frozen white and yellow corn
- 2 cans black beans rinsed and drained
- 1-2 ripe mangos, diced

- 3 Roma tomatoes, diced and seeded
- 1 orange bell pepper, diced
- 1 garlic clove, minced
- Chopped red onion, to taste
- 1 jalapeño, to taste
- chopped green onion, to taste
- cumin, to taste
- chopped cilantro, to taste
- juice of 2 limes
- 1 Tbsp red wine vinegar
- 2 Tbsp Zia's sweet Italian oil and vinegar dressing

Instructions

1. Put everything in a bowl and add red wine vinegar and dressing.
2. Mix and let the ingredients marinate for at least 4 hours.
3. Refrigerate.

Linking to: [Tasty Tuesday](#), [Live Laugh Linky](#), [It's Lovin' It Link Party](#)



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