Fiesta Salad
By Anna Humphrey and Jenna Ostrom

Ingredients:
- 1 (14.5 oz) can black beans, rinsed and drained well
- 1 cup fresh or frozen corn, thawed according to package instructions
- 1 cup chopped tomato (Roma)
- 1 cup seeded and chopped orange bell pepper
- 1/3 cup diced red onion, rinsed and drained
- 1 medium avocado, diced
- 1 small jalapeno, seeded and minced (optional)
- 1 clove garlic, minced (1 tsp)
- 1/3 cup chopped fresh cilantro
- Fresh lime juice

Dressing:
- 3 Tbsp olive oil
- 2 1/2 Tbsp fresh lime juice
- 1 tsp honey
- 1/4 tsp each ground cumin, chili powder, onion powder, and garlic powder
- Salt and freshly ground black pepper

Instructions:
- Rinse and drain black beans and corn, then place into large bowl.
- Start chopping up all vegetables and places each one by one into the bowl with black beans and corn.
- Next, measure out dressing ingredients starting with olive oil, lime juice, honey, and seasonings together. Whisk until thoroughly blended.
- Pour over salad evenly and stir.
- Add more fresh lime juice to top off salad.
- Mix one final time.
- Serve and enjoy!