



Noreen's Kitchen

Bean and Roasted Corn Salsa

Ingredients

Serves 4 to 6

2 cups roasted corn removed from cob	1 jalapeno, seeded and minced
1 can black beans, drained & rinsed	3 cloves garlic, minced
1 can kidney beans, drained & rinsed	2 tablespoons lime juice
1/2 cup green onions, sliced	2 tablespoons vegetable oil
1/2 cup fresh cilantro roughly chopped	1 tablespoon taco seasoning
1 tablespoon honey	

Step by Step Instructions

Place all ingredients together in a large bowl.

Stir well to combine making sure to distribute the lime juice and oil evenly.

You can use this immediately or allow to sit in the refrigerator for up to an hour before serving. This is one of those recipes that gets better the longer it sits.

You will want to use this relish/salsa within a week to maintain best freshness.

Enjoy!