

Rainbow Salsa

Ingredients:

3 Roma Tomatoes, Cored and Diced
1-2 Jalapeno Peppers, Stems Removed, Seeded and Diced
(Add More/Less To Taste)
1 Large Red Bell Pepper, Cored and Diced
1 Large Orange Bell Pepper, Cored and Diced
1 Large Yellow Bell Pepper, Cored and Diced
1 (15-Ounce) Can Black Beans, Drained and Rinsed
1 (15-Ounce) Can Whole Kernel Corn, Drained
1 Cup Chopped Fresh Cilantro, Loosely-Packed
2/3 Cup Chopped Red Onion (About Half Of A Small Red Onion)
2 Tablespoons Freshly-Squeezed Lime Juice (About 1 Large Lime)
1/2 Teaspoon Garlic Powder
1/2 Teaspoon Ground Cumin
1/2 Teaspoon Salt

Serves: 10-12 servings

Directions:

1. Combine the tomatoes, jalapeno, bell peppers, black beans, corn, cilantro and red onion in a large bowl.
2. In a separate bowl, whisk together the lime juice, garlic powder, cumin and salt until combined. Add the juice to the bowl of salsa. Then toss everything until combined.
3. Serve immediately, or cover and refrigerate for up to 48 hours.