

# Corn and Black Bean Salad

## Ingredients

- 1 can of whole kernel corn, drained and rinsed
- 1 can of black beans, drained and rinsed
- 1 can of Rotel, drained
- ½ of a small onion, diced
- 1 tablespoon minced garlic
- ¼ cup of chopped cilantro
- 1 tablespoon lime juice

## Directions

1. Heat oven to 350 degrees. Spread drained corn kernels and garlic on non-stick baking sheet and bake for approximately 5 minutes until kernels are firm but not actually cooking or turning brown. Keep an eye on the garlic to ensure it doesn't stick to the baking sheet.
2. Dice onions and mix with lime juice.
3. When corn kernels and garlic are out of the oven and cool, mix in with all other ingredients including onion and lime juice.
4. Refrigerate for approximately one hour and serve cold. Garnish with extra cilantro leaves.