

Mexican Bean Salad

- 425 g (1 can) black beans, rinsed and drained
- 425 g (1 can) kidney beans, rinsed and drained
- 425 g (1 can) cannellini beans, rinsed and drained
- 1 bell pepper, chopped
- 283 g corn kernels
- 1 red onion, chopped
- ½ C olive oil
- ½ C red wine vinegar
- 2 T lime juice
- 1 T lemon juice
- 2 T white sugar
- 1 T salt
- 1 clove crushed garlic
- ¼ C pak chee
- ½ T cumin
- ½ T black pepper
- 1 dash hot pepper sauce
- ½ tsp chili powder



1. In a large bowl, combine **beans, bell pepper, corn, and red onion.**
2. In a small bowl, whisk together **olive oil, red wine vinegar, lime juice, lemon juice, sugar, salt, garlic, pak chee, cumin, and black pepper.**
3. Season to taste with **hot sauce** and **chili powder.**
4. Pour **olive oil** dressing over vegetables; mix well.
5. **Chill thoroughly**, and serve cold.