

Corn and Black Bean Salsa

2 cups (1 can) black beans, drained and rinsed

1 cups frozen corn kernels, thawed or 2 ears fresh corn cut off the cob

2 plum tomatoes, diced

½ red onion, minced

1 serrano pepper, minced – I used 2 peppers. That's why it was so hot. 😊

1 Tbsp. finely chopped cilantro

1 Tbsp. olive oil

4 cloves garlic, minced

Juice of two limes

1 Tbsp balsamic vinegar

1 tsp. cumin

2 tsp hot pepper sauce – any hot sauce you have will work or if you don't have it, leave it out.

1 tsp. creole seasoning – I didn't have any of this so I left it out.

Mix well and open the chips. It won't last long.