





Mexican Bean Salad (Easy Recipe)

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 Servings 8 servings	 Prep time 16 minutes	 Cooking time 1 hour	 Calories 334 kcal
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You won't want to pass up this easy recipe for Mexican bean salad! Made with beans, veggies, and delicious dressing, it's a guaranteed winner!

Ingredients

- ☐ 1 (15-ounce) can black beans, drained and rinsed
- ☐ 1 (15-ounce) can kidney beans, drained and rinsed
- ☐ 1 (15-ounce) can cannellini beans, drained and rinsed
- ☐ 1 green bell pepper, chopped
- ☐ 1 red bell pepper, chopped
- ☐ 1 (10-ounce) package frozen corn kernels, thawed
- ☐ 1 red onion, diced
- ☐ ½ cup olive oil
- ☐ ½ cup red wine vinegar

- ☐ ¼ cup chopped fresh cilantro
- ☐ 2 tablespoons fresh lime juice
- ☐ 1 tablespoon lemon juice
- ☐ 1 clove garlic, crushed
- ☐ 2 tablespoons white sugar
- ☐ 1 tablespoon salt
- ☐ 1 -1/2 teaspoons ground cumin
- ☐ 1 -1/2 teaspoons ground black pepper
- ☐ ½ teaspoon chili powder, or to taste
- ☐ 1 dash hot pepper sauce, or to taste

Instructions

1. Using a large bowl, mix all three bean varieties, both bell peppers, corn, and red onion.
2. In a separate small bowl, combine the wet ingredients. (Olive oil, vinegar, cilantro, lime juice, and lemon juice.) Then, add the garlic, sugar, salt, cumin, and black pepper. Mix well before adding the chili powder and hot sauce to taste.
3. Pour the dressing mixture over the bean mixture. Mix thoroughly, ensuring everything is well-coated.
4. Place the salad into the refrigerator to chill for at least an hour. Serve cold, and enjoy!