Mexican Bean Salad

Description

Fresh, tasty and healthy side dish!

Summary

Yield: 10
Source: Made this one up myself.
Prep Time: 20 minutes
Category: Salads
Cuisine: Mexican

Ingredients

- 2 cans Garbonzo Beans, rinsed
- 1 can black beans drained and rinsed
- 1/2 Red Onion - finely chopped
- 1 jalapeno chile, minced
- 1/3 cup fresh cilantro chopped
- 2 limes, juiced
- 1/4 cup avocado oil
- 2 stalks celery diced
- 2 cloves garlic - minced
- salt and pepper, to taste

Instructions

Rinse and drain garbonzo and black beans, set aside. Finely chop onion, celery and jalapeno.

Juice both limes and combine with the avocado oil. Mix beans, the chopped veggies and the stirred oil/juice mixture. Lightly mix. Chop the fresh cilantro and stir it into beans. Add salt and pepper to

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taste. Chill until flavors blend. Serve and enjoy.