

Black Bean and Jicama Salad with Cumin Vinaigrette

- 3 tablespoons cider vinegar
- 2 teaspoons Dijon mustard
- 1 teaspoon ground cumin
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon grated lemon peel
- $\frac{1}{8}$ teaspoon garlic powder
- 3 tablespoons olive oil
- 1 can (15 oz.) black beans,
rinsed and drained
- 1 cup chopped peeled jicama
- $\frac{1}{4}$ cup finely chopped red onion
- $\frac{1}{2}$ cup chopped red bell pepper
- $\frac{1}{2}$ cup whole-kernel corn
- 2 tablespoons finely
chopped cilantro
- 2 tablespoons diced green chiles
(such as **Ortega**[®])

FOR CUMIN VINAIGRETTE:

COMBINE vinegar, mustard, cumin, salt, lemon peel and garlic powder in a medium bowl. Add olive oil; whisk to blend.

FOR SALAD:

COMBINE beans, jicama, onion, bell pepper, corn, cilantro and chiles in a medium bowl. Add vinaigrette; toss gently. Refrigerate for 1 hour before serving.

Makes 4 servings