



Makes 3 cups
Preparation Time: 10 minutes

INGREDIENTS:

- 1 cup fresh or frozen corn kernels
- 1 15-oz. can black beans, rinsed and drained (1½ cups)
- 1 cup chopped tomato
- ½ cup packed fresh cilantro, chopped
- ¼ cup finely chopped red onion
- 1 tablespoon lime juice
- 1 tablespoon lemon juice
- 1 teaspoon chili powder
- ½ teaspoon regular or smoked paprika
- ½ teaspoon ground cumin
- 1 clove garlic, finely chopped

Spicy Black Bean Salsa

Loaded with creamy **black beans**, sweet corn, and juicy tomatoes, this spicy bean salsa is the ideal Tex-Mex appetizer to serve at your next plant-based BBQ. Cumin, paprika, and chili powder—the trifecta of smoky spices—liven up this WFPB rendition of “cowboy caviar.” Serve this chunky black bean salsa on its own, with **baked tortilla chips**, or over baked potatoes. To serve as a smoother dip, place all of the ingredients in a food processor and pulse five or six times so the dip is creamier but still has some texture.

For more inspiration, check out these tasty ideas:

- [Summer Fruit Salsa with Melons and Jicama](#)
- [Fresh Tomato Salsa](#)
- [Blueberry Salsa](#)
- [Peach-Corn Salsa with Chili-Lime Chips](#)

By Cathy Fisher

- 1** Place corn in a fine-mesh sieve. Pour boiling water over corn; drain. Transfer corn to a medium bowl.
- 2** Add remaining ingredients to corn. Stir to combine. Serve immediately, or cover and chill until ready to serve.