Fiesta Salad

This bean salad incorporates so many different flavors it will leave you putting it on everything from rice, to tacos or you can eat it like I do, plain, right out of the bowl.

Prep: 10 minutes Cook: **0 minutes**

Ready In: **10 minutes**

Servings: **3-4**



Salad Ingredients

15 oz can black beans, rinsed and drained

15 oz can kidney beans, rinsed and drained

15 oz can cannellini beans, rinsed and drained

1 yellow bell pepper, chopped

1 red bell pepper, chopped

10 oz package frozen corn kernels

1 red onion, chopped

1/4 cup fresh cilantro, chopped

Dressing

- 1/2 cup red wine vinegar
 juice of 1 lime
 2 tbsp maple syrup
 1/2 tsp salt
 1 clove garlic, minced
 1 tbsp ground cumin
 1/2 tbsp crushed red pepper
- 1/2 tsp chili powder

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Instructions

Take the salad ingredients and combine in a large bowl.

Mix the dressing ingredients in a separate small bowl until well combined.

Pour dressing over salad and let sit and marinate for at least 1 hour before serving.

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