

FRESH CORN AND BLACK BEAN SALAD WITH CORN CHIPS

(adapted from *The New York Times*)

for the dressing:

2 tablespoons fresh lime juice

1 teaspoon ground cumin

1 teaspoon sugar (if your corn is super sweet, omit it)

½ teaspoon crushed red pepper

3 tablespoons extra-virgin olive oil

Salt and pepper to taste

for the salad:

4 cups fresh corn kernels (from 4 large cobs)

1 (15-ounce) can black beans, rinsed

A big handful of cilantro leaves, chopped

corn tortilla chips, lightly crushed, amount to taste

2 ripe avocados, halved, pitted and roughly diced

Hot sauce (optional), for serving

Prepare the dressing: To a large bowl, add the lime juice, cumin, sugar, crushed red pepper and olive oil. Season with about 1 teaspoon of salt and a pinch of pepper and whisk to combine. Taste and check seasonings, adding more salt and pepper if needed.

To the dressing, add the corn, black beans and cilantro. Toss to combine, taste and season with salt and pepper.

When ready to eat, add the corn chips and avocados, and toss to combine. Dot with hot sauce, if so desired.