

### **Ingredients:**

8	ounce	Corn (Fresh or Frozen)
1	each	Black Beans, 15.5oz can
1	each	Black Eyed Peas, 15.5oz Can
1	each	Pink or Red Kidney Beans, 15.5oz Can
1	each	Celery Stalk, small dice
1	each	Red or Orange Bell Pepper, small dice
2	Tbsp	Cilantro, chopped
1	pint	Blueberries
1	each	Plum Tomato, diced – seeds removed
½	each	Jalapeno, minced – seeds removed
2	ounce	Lime Juice (approx. 4 each)
4	ounce	Vegetable Oil
3	Tbsp	Salt
1	Tbsp	Ground Black Pepper
1 ½	Tbsp	Sugar



### **Instructions:**

Preheat oven to 400F. Toss corn with a small amount of vegetable oil. Place on a baking sheet. Bake in the preheated oven for 8-10 min or until corn starts to brown on the edges. Remove from oven and cool in the refrigerator.

Place the lime juice and sugar in a small mixing bowl and whisk together until sugar is mostly dissolved. Slowly whisk in oil. Mixture should become slightly thicker. Set Aside.

Wash all vegetables. Open cans of beans into a colander or strainer. Rinse beans and dry thoroughly. Place beans in a large mixing bowl. Chop celery, bell pepper, cilantro, tomato, and jalapeno. Add to the beans.

Add corn when it is cooled to room temperature.

Add blueberries, salt, and pepper. Toss gently to combine all ingredients.

Let stand for 30 min. After 30 minutes, stir mixture and serve immediately or chill for use later.

Serves 6-8