THREE BEAN MEXICAN SALAD

INGREDIENTS

- 1 large cucumber
- 2 medium tomatoes
- 1 red bell pepper
- 1 yellow bell pepper
- 1 can (14.5 oz) dark red kidney beans
- 1 can (14.5 oz) light red kidney beans
- 1 can (14.5 oz) pinto beans
- 1/2 c. fresh cilantro
- Juice from 5 small limes (about 1/4 cup)
- 1/4 c. olive oil
- 1/2 tsp. salt



INSTRUCTIONS

- 1. Dice cucumber, tomatoes, and both bell peppers. Add to a medium-sized serving bowl.
- 2. Drain and rinse the three cans of beans; mix these with vegetables.
- 3. For the dressing: cut tough stems from cilantro and chop leaves. Add to lime juice and mix with oil and salt.
- 4. Toss vegetables and beans with dressing. Serve immediately or chill in refrigerator overnight for flavors to blend.

Serves 8 - Serving Size: 1 cup - Nutrients per serving: 220 calories -- 8g total fat -- 1g saturated fat -- 0g trans fat -- 0mg cholesterol -- 393mg sodium -- 33g total carbohydrates -- 9g fiber -- 5g sugar -- 9g protein -- www.peasandhoppiness.com