



2 CANS BLACK BEANS,
DRAINED AND RINSED
1 CAN CORN, DRAINED
2 LARGE TOMATOES, DICED
1 LARGE AVACADO, DICED
1/2 LARGE ONION, DICED
1/4 CUP CILANTRO, CHOPPED
1 JALAPENO, FINELY MINCED
1/3 CUP LIME JUICE
1 TSP SALT
1/2 TSP PEPPER
1/2 TSP CUMIN
A FEW DROPS OF HABANERO
SAUCE (OPTIONAL!)

COMBINE ALL INGREDIENTS IN A LARGE
BOWL AND STIR WELL.

CHILL UNTIL READY TO EAT.

SERVE WITH TORTILLA CHIPS OR
AS A TOPPING FOR TACOS, STEAK,
FISH, CHICKEN, HAMBURGERS, EGGS...

OH, HELL! JUST PLAN ON MAKIN' IT
EVERY TIME YOU COOK AND SERVE
IT WITH EVERYTHING.

SANDY MCCAULEY

Two versions are provided. The left version will cut
dashed lines. The right version will cut tiny
holes for stitching. I didn't do a Make Path on the holes
and boot, so that you can change their sizing, as needed,
for your embroidery needle.

This file may be freely shared but please do not remove my name from it before sharing. Thank you!
Sandy McCauley www.iloveknk.com