



### ***Mango-Black Bean Salad with Lime Vinaigrette***

*This salad is just as welcoming in the winter months as it is in the summer. It's the perfect counterbalance to a spicy meal.*

- 3 tablespoons fresh lime juice
- 1 garlic clove, minced
- ¼ cup olive oil
- 2 tablespoons chopped fresh cilantro
- 1 (15 oz.) can black beans, rinsed
- 1 bell pepper, finely diced
- 1-2 mangoes, peeled, flesh cut away from pit, and diced
- ½ red onion, finely diced
- 1 avocado, flesh scooped out and diced
- 3-4 cups mixed greens
- 1 lime, sliced into wedges for garnish.

Combine the lime juice, minced garlic, and cilantro in a medium bowl. Whisk in the olive oil. Season the dressing to taste with salt and pepper. Add the black beans, bell pepper, mango, and onion. Toss to coat with the dressing. Gently fold in the diced avocado. Let marinate for 5 minutes.

Mound the mixed greens in a large bowl. Arrange the black bean mixture on top. Garnish with a lime and serve.