

Roasted corn and black bean salsa

2 ears fresh corn, husked
1 tomato, cored, seeded, chopped
1 C black beans
½ small red onion, diced
½ bunch cilantro, chopped
½ fresh lime, juiced
1 jalapeno peppers, diced
½ tsp roasted cumin seeds

Grill or roast corn until tender, about six minutes. Using a sharp knife remove the corn kernels from the cobs.

Add all other ingredients to the bowl and serve with your favorite tortilla chips.