

KEN'S CORN AND BLACK BEAN SALAD

- 1 pint Cherry tomatoes sliced in half
- 1 Yellow pepper chopped
- 1 cup Corn canned or fresh
- 1 bunch Scallions, thinly sliced
- 1 Jalapeno, seeded and finely chopped seeded and finely chopped
- 8 oz Feta cheese
- 1 cup Ken's Greek with Feta Cheese Black Olives and Imported Olive Oil Dressing
- Tortillas for chips
- Salt and pepper to taste

1. Sauté corn and 1/2 cup Ken's Greek with Feta Cheese, Black Olives and Imported Olive Oil Dressing on high heat until slightly charred. Let cool.
2. Mix the beans, tomatoes, peppers, corn, scallions, jalapeno and remainder 1/2 cup dressing in a large bowl. Gently mix in the feta cheese. Add salt and pepper to taste.
3. For homemade chips preheat oven to 350°F. Spray or brush a sheet pan with olive oil. Stack tortillas and cut them into fourths or sixths to make chips. Spread in a single layer on the sheet pan and spray or brush the chips with olive oil. Sprinkle with Salt. Bake about 15 minutes, turning once.

ADDITIONAL INFORMATION

Ingredients

[1 bunch Scallions, thinly sliced](#), [1 cup Corn canned or fresh](#), [1 cup Ken's Greek with Feta Cheese Black Olives and Imported Olive Oil Dressing](#), [1 Jalapeno, seeded and finely chopped seeded and finely chopped](#), [1 pint Cherry tomatoes sliced in half](#), [1 Yellow pepper chopped](#), [15 oz can Black beans, rinsed and drained](#), [8 oz Feta cheese](#), [Salt and pepper to taste](#), [Tortillas for chips](#)

Course

[Sides](#), [Starters](#)

Cuisine

[American](#), [Seasonal Summer](#)

Category [Salads](#), [Vegetarian](#)

Serving Size 8