

Stephan Pyles'

Jicama-Black Bean Salsa **LC** **LF**

SEE 'STAR CANYON' ON PAGE 1F

- 1 cup cooked black beans
- ½ cup jicama, peeled and cut into ¼-inch dice
- 4 tablespoons diced mango
- 2 tomatillos, husked, rinsed and diced
- 1 small clove garlic, minced
- 1 medium red bell pepper, seeded and finely diced
- 1 medium yellow bell pepper, seeded and finely diced
- 2 scallions, thinly sliced (white part only)
- 2 serrano chilies, seeded and minced
- 2 teaspoons cilantro, chopped
- ¼ cup roasted fresh corn kernels
- 2 teaspoons fresh lime juice
- 2 tablespoons vinaigrette
- Salt to taste

Combine all ingredients in a mixing bowl; mix well. Let sit for at least an hour. Makes 4 servings.

Per serving: Calories 138 Fat 4 g No cholesterol
Sodium 365 mg Percent calories from fat 25%

Source: "New Texas Cuisine with Chef Stephan Pyles"