

# MANGO BLACK BEAN SALSA

From Pooja Lodhia

## ***Ingredients:***

- 1 Can GOYA Black Beans, drained and rinsed
- 1 Cup of Chopped Mango
- 1 Jar GOYA Pimiento Rojos, drained and chopped
- 1 tbs Finely Chopped Cilantro
- 1 tbs GOYA Extra Virgin Olive Oil
- 1 tbs GOYA Lemon Juice
- 1 tsp GOYA Salsita Chipotle Chile
- ½ tsp GOYA Adobo Seasoning

## ***Instructions:***

- 1- In medium bowl, add black beans, mango, pimientos and cilantro; set aside.
- 2- In small bowl, mix together olive oil, lemon juice, hot sauce (if desired), and Adobo.
- 3- Pour olive oil mixture over black bean mixture; stir to combine. Serve chilled or at room temperature.