Black Bean Salsa

**Ingredients**
- 2 cans black beans, rinsed and drained
- 1 large can of mandarin oranges, drained, reserve liquid in separate bowl
- 1 large avocado, peeled and chopped
- 1 red bell pepper, roasted, peeled and chopped
- ½ Tb lime juice

**Citrus Dressing**
- 2 Tb canola oil
- 1 Tb balsamic vinegar
- 2 Tb reserved mandarin orange juice

1. In a medium bowl pour beans, mandarin oranges, avocado, roasted peppers, and chopped cilantro.
2. In a separate bowl add the oil, balsamic vinegar, and reserved mandarin juice. Mix well.
3. Add dressing to the bean mixture and mix well. Sprinkle the lime juice overall.

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