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Roasted Corn, Black Bean and Mango Salad

- Tablespoon vegetable oil
- 2 garlic cloves, minced
- 3 cups fresh corn kernels (about 6 ears)
- 2 cups diced peeled ripe mango (about 2 pounds)
- 1 cup chopped red onion
- 1 cup chopped red bell pepper
- 1/3 cup fresh lime juice
- 3 tablespoons chopped fresh cilantro
- 1/2 teaspoon salt
- 1/2 teaspoon ground cumin
- 1 drained canned chipotle chile in adobe sauce, chopped
- 2 (15 ounces) cans black beans, rinsed and drained
- 8 cups gourmet salad greens

Heat oil in a large nonstick skillet over medium-high heat. Add garlic; cook 30 seconds. Stir in corn; cook 8 minutes or until browned, stirring occasionally. Place corn mixture in a large bowl. Add mango and remaining ingredients except greens; stir well. Arrange 1 cup of greens on each plate. Spoon 1 cup corn mixture over greens.