

## BLACK BEAN, JICAMA, AND GRILLED CORN SALAD



### — ingredients —

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2 large ears of corn, husked 5 tablespoons extra-virgin olive oil, divided 2 15-ounce cans black beans, rinsed, drained 1 cup 1/3-inch dice peeled jicama 1/2 cup 1/3-inch dice peeled carrots 1/3 cup thinly sliced green onions 1/3 cup chopped fresh cilantro 1/4 cup (packed) chopped fresh basil

3 tablespoons fresh lime juice 2 tablespoons orange juice 2 1/2 teaspoons grated lime peel 1/4 teaspoon ground cumin

### — preparation —

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Prepare barbecue (medium-high heat). Brush corn with 1 tablespoon olive oil. Grill corn until tender and brown in spots, turning occasionally, about 10 minutes. Cool slightly. Cut off corn kernels; place in large bowl. Add black beans, jicama, carrots, green onions, cilantro, and basil.

Whisk lime juice, orange juice, lime peel, cumin, and remaining 4 tablespoons oil in small bowl. Mix dressing into bean salad. Season generously with salt and pepper. (Can be made 4 hours ahead. Cover; chill. Let stand at room temperature 1 hour before serving.)

Makes 8 servings.

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