

## Vegan Fiesta Salad



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**Description :** This salad is great by itself but also try it over rice, on a burrito bowl, in tacos, with baked corn tortilla chips or well, basically anything :).

**Prep Time :** 10 Minutes

**Cook Time :** 0 Minutes

**Total Time :** 10 Minutes

### Salad Ingredients

- 15oz Can Black Beans, Rinsed and Drained
- 15oz Can Kidney Beans, Rinsed and Drained
- 15oz Can Cannellini Beans, Rinsed and Drained
- 1 Yellow Bell Pepper, Chopped
- 1 Red Bell Pepper, Chopped
- 10oz Package Frozen Corn Kernels
- 1 Red Onion, Chopped
- 1/4 Cup Fresh Cilantro, Chopped

### Dressing Ingredients

- 1/2 Cup Red Wine Vinegar
- Juice of 1 Lime
- 2 Tbsp Maple Syrup
- 1 Tbsp Salt
- 1 Clove Crushed Garlic
- 1 Tbsp Ground Cumin
- 1/2 Tbsp Crushed Red Pepper
- 1/2 Tsp Chili Powder

### Instructions

1. Take the salad ingredients and combine in a large bowl.
2. Mix the dressing ingredients in a separate small bowl until well combined.
3. Pour dressing over salad and let sit and marinate for at least 1 hour before serving.

### Full Recipe Link w/ Video

[www.rawtillwhenever.com/vegan-fiesta-salad/](http://www.rawtillwhenever.com/vegan-fiesta-salad/)