



Total Time  
**20 MIN.**

Serving & Size  
**1/2 CUP**

Difficulty  
**EASY**

Yields  
**24**

Summer calls for light and filling and this salad of avocado, black beans and Tomato dressed in a honey-sweetened Salsa-based sauce fits the bill

<b>Nutrition Facts</b>	
Serving Size	1/2 CUP
<b>Amount Per Serving</b>	
<b>Calories</b> 163	
	<b>% Daily Value</b>
<b>Total Fat</b> 10.2g	<b>16%</b>
<b>Saturated Fat</b> 1.4g	<b>7%</b>
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 484mg	<b>20%</b>
<b>Total Carbohydrate</b> 18g	<b>6%</b>
<b>Dietary Fiber</b> 5.5g	<b>22%</b>
<b>Protein</b> 2.7g	<b>5%</b>
Vitamin A 9%	Vitamin C 13%
Calcium 3%	Iron 5%

**INGREDIENTS** **WEIGHT** **MEASURE**

	<b>Pace® Chunky Salsa- Medium</b>	3 cups
lime juice		1 cups
lime zest		1 tbsp.
cilantro, minced	1 oz.	1 cups
olive oil		1/2 cups
honey		1/2 cups
salt		2 tsp.
ground red pepper		1/2 tsp.
black beans, canned, rinsed, drained	4 lb.	1 qt.
avocado, peeled, pitted, diced	2 lb.	1 qt.
tomato, diced	12 oz.	2 cups
Bibb lettuce, individual leaf(ves), large	25 oz.	48 ea.
cilantro, leaves		2 tbsp.

**INSTRUCTIONS**

1. In a bowl mix together Salsa, lime juice and zest, oil and cilantro. Adjust seasonings with salt and pepper. Cover and refrigerate. CCP: Refrigerate below 40°F. at least 2 hours before using.
2. In large bowl gently toss together beans and reserved lime-honey Salsa and toss to coat. Gently stir in avocado and tomatoes. Cover and chill until ready to serve. CCP: Refrigerate below 40°F. at least 2 hours before using.
3. **For Each Serving:** Plate 2 leaves lettuce on chilled salad plate and scoop 4 oz./1/2 cup salad onto leaves. Garnish each with 1/8teaspoon cilantro leaves.