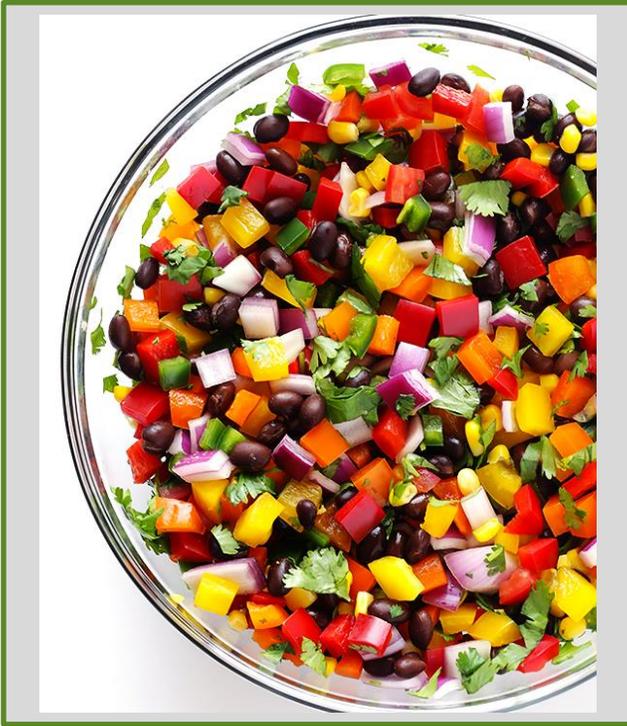


Recipes makes: 10 servings (3/4 cup salsa & 6 chips per Person)



### Ingredients-

- ♥ 3 Roma Tomatoes, cored and diced
- ♥ 2 Jalapeno Peppers, seeded and diced (keep more seeds for preferred heat)
- ♥ 1 Large Red Bell Pepper, cored and diced
- ♥ 1 Large Orange Bell Pepper, cored and diced
- ♥ 1 Large Yellow Bell Pepper, cored and diced
- ♥ 15 oz **D'Avolio Black Beans**, soaked until tender
- ♥ 15 oz Whole Kernel Corn, drained
- ♥ 1 Cup fresh cilantro, chopped
- ♥ 2/3 Cup Red Onion, chopped
- ♥ 2 tbsp lime juice, freshly squeezed
- ♥ 1 Tbsp Garlic Powder
- ♥ ½ tsp Ground Cumin
- ♥ 15, 6" Corn Tortillas
- ♥ 1 Tbsp **D'Avolio Infused Olive Oil** of choice (suggested: Cayenne Pepper, Garlic, or Cilantro and Onion)

### PREPARATION:

1. Combine tomatoes, jalapenos, bell peppers, black beans, corn, cilantro, and red onion, and garlic powder in a large bowl.
2. In a separate container, whisk together the lime juice, cumin, and salt until combined.
3. Pour lime-mixture into the large bowl and mix together. Set aside in refrigerator to chill.
4. With a pizza roller, slice corn tortillas into 4 pieces. Brush with your preferred choice of infused olive oil.
5. Place on baking pan in single layers and bake in oven at 350°F for 7 minutes. Serve with Salsa.

Nutrition Facts	
Serving Size: 3/4 Cup Salsa & 6 Chips	
Servings: 10	
Amount Per Serving	
Calories 230	Calories from Fat 35
% Daily Value*	
<b>Total Fat</b> 3.5g	6%
Saturated Fat 0g	2%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 180mg	8%
<b>Total Carbohydrate</b> 44g	15%
Dietary Fiber 7g	30%
Sugars 3g	
<b>Protein</b> 7g	
Vitamin A 10%	• Vitamin C 80%
Calcium 2%	• Iron 10%

\*Percent Daily Values are based on a 2,000 calorie diet.

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