

Black Bean Dip

1 tbs. extra-virgin olive oil
Juice of 1 lime (about 1 tbs.)
1 tsp. agave nectar (or honey)
 $\frac{3}{4}$ tsp. Kosher salt
 $\frac{1}{4}$ tsp. freshly ground black pepper
 $\frac{1}{8}$ tsp. garlic powder
Pinch ground cumin
1 tbs. sherry (or white wine vinegar)
2 (15.5-oz.) cans black beans, rinsed and drained
Handful cherry tomatoes, chopped
1 red bell pepper, seeds and membranes removed, chopped
2 green onions, chopped
1 jalapeño, seeds and membranes removed, chopped (optional)
1 tbs. cilantro leaves, chopped

In a large bowl, whisk together the olive oil, lime juice, agave, salt, pepper, garlic powder, cumin, and sherry. Add in the remaining ingredients and stir to combine. Cover and chill in the refrigerator for at least 1 hour and up to 1 day before serving.

Serve with tortilla chips.



<https://pineapplehouserules.com/>