Salsa

Mix in a large bowl the following ingredients :-

- 2 x cans of black beans – washed and drained (from Mattas – Bold Street)
- 2 x cans of sweet corn – drained
- 8 x cherry tomatoes – finely chopped
- 8 x small birds eye (from Tescos) OR 3-4 Scotch Bonnet chillies (from Mattas) – very finely chopped and include the seeds (this makes a quite spicy salsa)
- 8 x spring onions - finely chopped

In a measuring jug mix the following ingredients :-

- 4 x limes – juiced
- An equal amount of olive oil as lime juice
- 2 level teaspoons of cumin
- 4 level teaspoons of Cajun spices (or to taste)

Stir this mixture to the bowl and thoroughly mix and place in fridge to cool for 1 hour.

Before serving add :

- 2 x bunches of coriander (Tescos) - finely chopped
- fresh ground black pepper to taste

Serve with plain nacos chips etc.