

Black Bean Salsa

Ingredients:

- 1 can Black Beans
- 1 med Cucumber, seeded & Chopped
- 1 med Tomato, seeded & Chopped
- ½ cup Green Onion
- 1 TBSP Cilantro
- ¼ cup Lime juice
- 2 TBSP **INFUSED Chipotle Olive Oil**
- ½ tsp Ground Cumin
- ½ tsp Salt
- ¼ tsp Cayenne Pepper



1. Rinse black beans.
2. Combine all ingredients. Refrigerate for at least 2 hours. Bring to room temperature before serving.
3. Serve with tortilla chips.
- 4.

1. Preheat oven to 400°.
2. Toss brussels sprouts with **INFUSED Tuscan Herb Olive Oil**. Season with salt and Pepper and arrange on baking pan with cubed salt pork. (Do not crowd). Bake 15 minutes.
3. Meanwhile, toast pecans in dry skillet on stovetop. Add **INFUSED Mission Fig Dark Balsamic Vinegar** and cook 5 minutes.
4. Drizzle vinegar and pecans over brussels sprouts. Sprinkle pomegranate seeds and parmesan cheese over the top and bake for additional 10 minutes.