



Recipe #453 Kidney Bean Salad

Serving Size and Ingredients: 4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
4-1/4 cans (15 oz.)	8-1/4 (15 oz.)	16-1/2 (15 oz.)	Kidney Beans, Canned
4-1/4 cans (15.25 oz.)	8-1/4 (15.25 oz.)	16-1/2 (15.25 oz.)	Whole Kernel Corn , Canned
4-1/4 cans (10 oz.)	8-1/4 (10 oz.)	16-1/2 (10 oz.)	Diced Tomatoes With Green Chili
¼ cup + 1 tsp.	½ cup	1 cup + 1 Tbsp.	White Vinegar
¼ cup + 1 tsp.	½ cup + 1 tsp.	1 cup + 1 Tbsp.	Brown Sugar
½ tsp.	1 tsp.	2 tsp.	Ground Cumin
2 Tbsp. + ¼ tsp.	¼ cup + 1 tsp.	½ cup + 1 tsp.	Dried Onion Flakes
To Taste	To Taste	To Taste	Salt & Pepper

North Central New Mexico Economic Development District
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Instructions:

- 1. Combine kidney beans, corn, and tomatoes in a salad bowl.**
- 2. Whisk together vinegar, brown sugar, cumin, onion flakes, salt, and black pepper in a separate bowl. Spoon liquid from bowl of kidney bean mixture into dressing if needed for extra moisture. Mix until brown sugar has dissolved.**
- 3. Pour dressing over bean mixture and stir to combine. Refrigerate at least 1 hour.**