



## Pinto Bean Salad with Avocado, Tomatoes, Onion, and Cilantro

1 can pinto beans (Barlotti Bohnen), drain very well (any beans you like would also work)

4-5 tsp. white balsamic vinegar or any mild white vinegar

1-2 avocados, diced

2 tsp. lime or lemon juice (doesn't have to be fresh, can be one of those little plastic bottles)

1 cup chopped tomatoes or cherry tomatoes cut in half

1/2 cup finely chopped onion (red is great but white works also)

bunch of finely chopped cilantro (petersiele glattlätrig-1 bought at Coop Bau Hobby)

3-4 T olive oil, or a bit more

fresh ground black pepper and salt to taste

Drain beans, then place in large bowl. Pour vinegar over,

& let beans marinate while you prep other ingredients.

Cut avocado into pieces and place in small bowl. Toss with lime/lemon juice.

Chop tomatoes, or if using cherry tomatoes, cut in half.

Chop onion and cilantro. Mix onions and cilantro into marinating beans.

Then use a large spoon to gently fold in avocado and tomato. Drizzle olive oil over salad and season to taste with fresh ground black pepper & salt, and gently toss again. Serve immediately, at room temperature.

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I put in whatever else I might have in the frig - for instance, I had black olives, & mozzarella that needed to be finished off, so I added that in. It is very open to improvisation and not exact measurements either!