



Black Bean & Salmon Appetizer

INGREDIENTS:

- 8 corn tortillas
- 1 (16 ounce) can black beans, rinsed and drained
- 1 (7 ounce) can pink salmon, boned and drained
- 1/4 cup fresh lime juice
- 1/4 cup fresh parsley, chopped
- 1/2 teaspoon onion powder
- 1/2 teaspoon celery salt
- 3/4 teaspoon cumin
- 3/4 teaspoon garlic, minced
- 1/2 teaspoon lime zest, grated
- 1/4 teaspoon red pepper flakes, dried
- 1/4 teaspoon chili powder

METHOD:

1. Preheat oven to 350 degrees.
2. Cut tortillas in triangles and toast in the oven until crisp, about 5 minutes.
3. Combine the beans and salmon, flaking the salmon with a fork.
4. Mix remaining ingredients; chill to blend flavors.
5. Serve with tortilla chips.