

Grilled Corn Tex Mex Salad

- 2 tablespoons whole grain mustard
- 1 tablespoon fresh lime juice
- 1 teaspoon red wine vinegar
- 4 tablespoons olive oil
- 1/4 cup chopped cilantro
- 4 ears grilled corn, cut off the cob
- 1 (15-ounce) can black beans, drained and rinsed
- 1 red or green bell pepper, chopped
- 4 radishes, halved and thinly sliced
- 3 green onions, sliced
- Salt and pepper to taste

In a medium bowl, whisk together mustard, lime juice, vinegar and olive oil. Add cilantro, corn, black beans, bell pepper, radishes and green onions. Season with salt and pepper to taste.