**Tomato and Avocado Summer Salad**

**Ingredients**

* 4 medium avocados, diced
* 4 tablespoons of fresh lime, divided
* 2 cans of Red Gold Petite Diced Tomatoes with Green Chilies, juice drained and reserved for dressing
* 2 cups of fresh or frozen cooked corn
* ½ cup of diced red onion
* 15 ounce can of black beans, rinsed and drained
* 1 cup of diced jicama
* ½ cup of diced sweet bell peppers
* 1/8 cup of diced fresh cilantro
* 2-3 cloves of crushed garlic
* 1-2 teaspoon of salt
* 1/8 cup of avocado oil (olive oil or vegetable oil can be substituted)
* 1 cup of cooked and diced bacon

**Directions**

1. Pour 2 tablespoons of lime juice over avocado to season and prevent browning and toss until well coated.
2. In a large bowl, combine dressed avocados, drained tomatoes, corn, black beans jicama, bell peppers and cilantro.
3. To create dressing, combine ¼ cup of reserved tomato juice, the remaining 2 tablespoons of lime juice, garlic and salt. Whisk in avocado oil until well incorporated. Pour dressing over salad and refrigerate until needed.
4. Before serving, sprinkle on bacon and serve.

**Serving suggestions**

This salad can be served as a delicious side dish or even as an appetizer with tortilla chips. For a complete meal idea, toss in cooked shrimp or leftover rotisserie chicken!