



Oliver Sangria Classic Recipe

Black Bean & Mango Salsa

The fresh tropical flavors of Oliver Winery Sangria Classic pairs perfectly with this easy to make gourmet salsa! Party Perfect!

- 1 15-oz can black beans, rinsed & drained
- 1 mango, peeled and diced
- 1/4 cup diced red bell pepper
- 1/4 cup diced red onion
- 1/4 cup coarsely chopped cilantro
- 1 Serrano chile, seeded and minced
- Juice of 1 lime
- 1 Tablespoon seasoned rice vinegar
- 1 teaspoon cinnamon sugar

Combine all ingredients, mix well and let stand for 30 minutes to allow flavors to blend. Serve at room temperature with grilled seafood, pork or chicken or serve chilled with tortilla chips and glasses of chilled Oliver Sangria Wine.

