Black-Bean Picadillo

**Ingredients:**

2 tsp Olive oil  
1 can Corn  
1 tsp Ground cumin  
½ tsp Chili Powder  
2 cans Black Beans  
1 ½ cup Marinara sauce  
2/3 cup Pimiento-stuffed green olives  
½ cup Golden raisins  
¼ tsp Salt

**Directions:**

1. Heat olive oil in 12-inch nonstick skillet on medium.
2. Add corn, cumin, and chili powder.
3. Cook 2 minutes or until corn is heated through, stirring.
4. Stir in black beans, marinara sauce, pimiento-stuffed green olives, golden raisins, and salt.
5. Heat to simmering.
6. Simmer 5 minutes or until slightly reduced, stirring occasionally.
7. Serve with cooked white rice.