

Cowboy Caviar

Ingredients:

Salad:

- 5 Roma tomatoes, seeded and diced
- 2 avocados, diced
- ½ cup red onion, diced
- 1 (15.25 oz) can black beans, rinsed and drained
- 1 (15.8 oz) can black eyed peas, rinsed and drained
- 2 cups corn
- 1 bell pepper, seeded and diced
- 1 jalapeño, seeded and finely diced
- ½ bunch cilantro, chopped
- Tortilla chips, for serving

Dressing:

- ½ cup olive oil
- 2 tablespoons lime juice
- 2 tablespoons red wine vinegar
- 1½ tablespoons sugar
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon garlic powder



Instructions:

- 1 In a large mixing bowl, combine the tomatoes, avocados, red onion, black beans, black eyed peas, corn, bell pepper, jalapeño, and cilantro. Stir gently to combine.
- 2 In a separate small bowl, whisk together the olive oil, lime juice, red wine vinegar, sugar, salt, pepper, and garlic powder.
- 3 Pour the dressing over the vegetable mixture and toss until evenly coated.
- 4 Chill for 15 to 30 minutes if desired to let the flavors blend.
- 5 Serve cold (or warm!) with tortilla chips.