

Cowboy Caviar



Servings: 10 (each serving is ½ cup)

Ingredients

- 15 ounces Black beans
- 15 ounces Black-eyed peas
- 15 ounces Corn
- 1 cup Bell Peppers, *mix of colors, diced*
- 2 medium Tomatoes, *diced*
- ¼ cup Red Onion, *diced*
- ¼ cup Cilantro, *finely chopped*
- ½ cup olive oil
- ¼ cup Red wine vinegar
- ¼ cup Lime juice
- 1 clove Garlic, *finely minced*
- 1 teaspoon Salt

Instructions

1. Drain and rinse the canned black beans and black-eyed peas.
2. Combine black beans, black-eyed peas, corn, bell peppers, tomatoes, onion, and cilantro in a large bowl.
3. In a small bowl whisk together olive oil, vinegar, lime juice, garlic, and salt.
4. Pour the dressing over the bowl of beans and vegetables and gently toss together.
5. Cover container and place in the refrigerator for at least 2 hours.
6. When ready to serve transfer to another bowl using a slotted spoon leaving excess dressing behind.