

Cowboy Caviar

(serves 6-8)



This cold bean salad is eaten scooped up on tortilla chips. Use whatever beans you have. Black beans and Black-eyed peas are traditional

INGREDIENTS

One bottle of red wine vinaigrette dressing
3 plum tomatoes, cored, seeded if desired, and diced

1/2 red onion, finely diced (about 3/4 cup)

1 (15-ounce) can black beans, rinsed

1 (15-ounce) can black-eyed peas, rinsed
(black beans can be substituted)

1 1/2 cups fresh corn kernels (from about 2 to 4 cobs) or thawed, drained frozen sweet corn (about 8 ounces). 1 1/2 cups canned corn (drained) can be substituted if necessary

1 red, green, or yellow bell pepper, seeded and finely diced

1 jalapeño, seeded and finely diced

1/2 cup chopped cilantro leaves and tender stems, plus more for a garnish if desired

1 scallion, white and green parts, chopped, for garnish (optional)

Tortilla chips for serving

DIRECTIONS

Add the tomatoes, red onion, black beans, black-eyed peas, corn, bell pepper, jalapeño, and cilantro in a large bowl and toss to combine. Add red wine vinaigrette dressing to taste. Cover with plastic wrap and refrigerate for 2 hours before serving.

To serve, toss well and season to taste. Sprinkle with scallions and serve with tortilla chips.

