



Texas Caviar

SERVES 10

INGREDIENTS:

2 (15 ounce) cans of black-eyed peas, rinsed & drained
2 (15 ounce) cans pinto beans, rinsed & drained
4 roma tomatoes, chopped
4 green chiles, chopped
1 jalapeño pepper, seeded and finely chopped
1 red bell pepper, cored, seeded & finely chopped
1 green bell pepper, cored, seeded & finely chopped
1 small red onion, finely chopped
1 bunch cilantro leaves, finely chopped

½ cup rice vinegar
½ cup olive oil
¼ cup white sugar
½ teaspoon garlic powder
Kosher salt & freshly ground black pepper, to taste



INSTRUCTIONS:

1. Combine first 9 ingredients together in a large bowl.
2. Season with salt and pepper to taste.
3. To make the dressing, stir the rice vinegar, olive oil, sugar and garlic powder together in a pan.
4. Bring to boil, then remove from heat and cool.
5. Pour dressing over bean mixture and toss to mix evenly.
6. Refrigerate for 4 hours or overnight.

NOTES:

- * Serve on top of lettuce leaves.
- * Serve with tortilla chips.