

Cowboy Caviar

Ingredients

Salad

- 1 15.5 oz. can black beans, rinsed and drained
- 1 15.5 oz. can black eyed peas, rinsed and drained
- 1 cup diced tomatoes
- 1 jalapeno pepper seeded and diced
- 1 cup corn, 2 ears fresh or use frozen or canned
- 1 avocado cut into small pieces
- ½ cup red onion diced
- 1 cup red or green bell pepper seeded and diced
- 1 bunch of cilantro leaves chopped
- 4 oz. queso fresco cheese crumbled

Dressing

- 1/3 cup extra virgin olive oil
- ¼ cup fresh squeezed lime juice
- ¼ cup red wine vinegar
- ½ tblsp. honey
- 1 tsp. chili powder
- 1 tsp. cumin
- ½ tsp. garlic powder
- ½ tsp. cayenne pepper
- salt and pepper to taste

Preparation

Dice all ingredients about ½ inch size. Place salad ingredients in large bowl except for avocado and queso fresco cheese. Whisk dressing ingredients together and mix thoroughly with bean mixture, stir gently to coat. Refrigerate for a few hours. Before serving mix in the avocado dice and garnish with cheese.