

Easy Cowboy Caviar

Prep time 15 minutes

A great fresh dip that's made in minutes with canned beans, corn, tomatoes, peppers and onions. A great topping for fish, chicken, fajitas, tacos or as a dip.

Ingredients:

- ½ cup olive oil
- 3 tablespoons honey
- ¼ cup red wine vinegar
- 1 ½ teaspoons chili powder
- 1 teaspoon garlic powder
- 1 teaspoon salt
- ½ teaspoon ground pepper
- 1 pound roma tomatoes seeded and diced
- 1 15 ounce can black-eyed peas drained and rinsed
- 1 15 ounce can black beans drained and rinsed
- 1 ½ cups sweet corn frozen and thawed (or can and drained)
- 1 red onion diced
- ½ cup diced red bell pepper
- ½ cup diced yellow bell pepper
- 1 jalapeno seeded and diced
- 1 cup chopped cilantro (optional)
- 1-2 avocados (optional)

Instructions:

1. In a small bowl, whisk together the olive oil, honey, cider vinegar, chili powder, garlic powder, salt and pepper, Set aside.
2. In a large bowl, combine the tomatoes, black-eyed peas, black beans, corn, onion, bell peppers, jalapeno and cilantro.
3. Pour the dressing over the saad and toss to combine.
4. Cover and chill for one hour.
5. Cut up and add the avocado right before serving.
6. Serve with chips or use as a topping.

Notes: This keeps in the refrigerator 3-4 days. You can use any color bell pepper. This is a very versatile dish and sure to be a hit at your next gathering.