

Cowboy Caviar (sides)

Prep: 15 mins. Cook: 0 Serves: 4-6

Ingredients

1 (15 oz.) can black-eyed peas, drained and rinsed
1 (15 oz.) can black beans drained and rinsed
2 c. corn (frozen/thawed or can)
1 c. diced bell pepper
1 c. diced tomato (about 2 Roma tomatoes)
½ c. red onions, diced
½ c. chopped parsley or cilantro
¼ c. olive oil
2 T. lime juice
2 T. red wine vinegar
1 T. honey or agave
1 tsp. garlic powder
½ tsp. sea salt/pepper
Hot sauce, for additional spice



Instructions

1. In a large bowl, combine all ingredients down to the honey and gently mix until well combined.
 2. Add in the garlic powder, salt and pepper and adjust seasonings to taste. Can also add a splash of hot sauce.
 3. Cover, refrigerate so that the flavors can marinate.
 4. Serve as a side salad or with tortilla chips
- **Chef Tip:** the flavors intensify the longer it marinates in the refrigerator.