

Cowboy Caviar from spendwithpennies.com

- 3 Roma tomatoes *seeds removed, diced*
- 2 ripe avocados *diced*
- 1/3 cup red onion *diced*
- 1 15 oz can black beans *rinsed and drained*
- 1 15 oz can black eyed peas *rinsed and drained*
- 1 1/2 cups frozen sweet corn *thawed*
- 1 bell pepper *diced (I used half a green and half a red, but color doesn't matter)*
- 1 jalapeno pepper *seeds removed, diced into very small pieces*
- 1/3 cup Cilantro *finely chopped*

DRESSING

- 1/3 cup olive oil
- 2 Tablespoons lime juice *fresh preferred*
- 2 Tablespoons red wine vinegar
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon garlic powder
- Tortilla chips *for serving*

Instructions

1. Combine tomatoes, avocado, onion, black beans, black eyed peas, corn, pepper, jalapeno pepper, and cilantro in a large bowl. Toss/stir well so that ingredients are well-combined.
2. In a separate bowl, whisk together olive oil, lime juice, red wine vinegar, sugar, salt, pepper, and garlic powder.
3. Pour dressing over other ingredients and stir/toss very well.
4. Keep refrigerated. If not serving immediately, be sure to toss/stir well before serving.