

Cowboy Caviar from spendwithpennies.com

3 Roma tomatoes seeds removed, diced
2 ripe avocados diced
1/3 cup red onion diced
15 oz black beans rinsed and drained
15 oz black eyed peas rinsed and drained
1 1/2 cups frozen sweet corn thawed (I just usually toss it in the salad frozen unless I plan on eating it immediately, it thaws quite quickly)
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

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.

In a separate bowl, whisk together olive oil, lime juice, red wine vinegar, sugar, salt, pepper, and garlic powder.

Pour dressing over other ingredients and stir/toss very well.

Keep refrigerated. If not serving immediately, be sure to toss/stir well before serving.