



Texas Caviar

ingredients

- 1/2 Onion, Chopped
- 1 Green Bell Pepper, Chopped
- 1 Bunch Green Onions
- 2 Jalapeno Peppers, Diced
- 1 Tbsp Minced Garlic
- 1 Pint Cherry Tomatoes, Halved
- 1 - 8oz Bottle Zesty Italian Dressing
- 1 - 15oz Can Black Eyed Peas, Drained & Rinsed
- 1 - 15oz Can Black Beans, Drained & Rinsed
- 1 - 15oz Can Whole Sweet Corn, Drained & Rinsed
- 1/2 tsp Ground Coriander (Cumin)
- Juice of 1 - 2 limes
- 1 Bunch Chopped Fresh Cilantro

instructions

In a large bowl, mix together onion, green bell pepper, green onions, jalapeno peppers, garlic, cherry tomatoes, zesty Italian dressing, black beans, black-eyed peas, corn, cumin lime juice. Cover and chill in the refrigerator approximately 2 hours. Toss with desired amount of fresh cilantro to serve. (Optional, add diced avocado.)

Can be served as a side dish, or on a bed of mixed spring greens or spinach for a light vegan meal.

