

Texas Caviar

A fresh, simple dip that can be thrown together in under 15 minutes! This recipe blends Southern and Mexican flavors and is usually served with tortilla chips. You can also serve it as a side dish or even as a topping for burgers!

Ingredients

Original recipe from: spendwithpennies.com

(Yield: 12 servings)

- 3 Roma tomatoes, diced
- 1/3 cup red onion, diced
- 1 15 oz can black beans, rinsed and drained
- 1 15 oz can black eyes peas, rinsed and drained
- 1 15 oz can corn kernels, rinsed and drained
- 1 bell pepper, diced
- 1 jalapeno pepper, deseeded and diced
- 1/3 cup cilantro, finely chopped
- 1/3 cup olive oil
- 2 tablespoons lime juice
- 2 tablespoons red wine vinegar
- 1 teaspoon sugar
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon garlic powder

Directions

1. Combine tomatoes, 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.