



Cowboy Caviar

Caviar:

- 15 oz can black beans *drained and rinsed*
- 15 oz can black eyed peas *drained and rinsed*
- 2 medium tomatoes (or 1 cup) *diced with seeds removed*
- 1-2 cups frozen/fresh corn (or 15 oz can)
- 15 oz can olives *drained and chopped*
- 1 orange or red pepper *diced with seeds and stem removed*
- ½ medium red onion *diced*
- 3 green onions *chopped*
- 1 avocado *chopped with pit removed (*)*
- ¼ fresh cilantro *minced*

Dressing:

- ¼ cup lime juice
- 1 tsp chili powder
- 1 tsp cumin
- 1 tsp salt
- ½ tsp Tajin
- ¼ cup avocado oil

Instructions

1. In a large bowl, combine caviar ingredients and toss. **Omit avocado unless serving immediately.*
2. In a small bowl, combine all the dressing ingredients, except the oil. While whisking constantly, slowly pour in a thin stream of oil. Whisk until emulsified.
3. Add dressing to caviar ingredients and toss to coat.
4. Serve immediately or refrigerate for later use.

*Serving ideas: Serve as a cold dip or side dish with tortilla chips. Can also be a topping for fish tacos, baked potatoes, fresh salad or stuffing for lettuce wraps.