



Cowboy Caviar



Ingredients:

- 1 container (10 ounces) cherry tomatoes, finely chopped (about 1½ cups)
- 1 TBS finely chopped cilantro
- 1 small red onion, finely chopped (about ¾ cup)
- 1 can (15.25 ounces) yellow corn, drained
- 1 can (11 ounces) white corn, drained
- 1 can (15 ounces) black beans, drained, rinsed
- 1 can (15.5 ounces) black-eyed peas, drained, rinsed
- 1 medium jalapeno pepper, seeded, finely chopped (about ¼ cup)
- 1 red bell pepper, seeded, finely chopped (about ½ cup)
- 1 orange bell pepper, seeded, finely chopped (about ½ cup)
- 1 yellow bell pepper, seeded, finely chopped (about ½ cup)
- 1 cup Italian vinaigrette, or less to taste
- Tortilla chips, for dipping

Method:

1. In a large bowl, combine the cherry tomatoes, cilantro, red onion, yellow corn, white corn, black beans, black-eyed peas, jalapeno, red pepper, orange pepper, and yellow pepper.
2. Pour up to one cup of the Italian vinaigrette over the vegetables, starting with less and tasting to see if more is needed. Mix well, adjusting the amount of dressing as needed.
3. Refrigerate until ready to serve.
4. Serve with tortilla chips.