

Colorful 'Cowboy' Caviar



Colorful “Cowboy Caviar” is a flavorful and fun dip for backyard barbecues, picnics, casual lunches or snack time. If you are not a fan of cilantro, you can substitute it with flat leaf parsley.

Timing

Prep time
15 mins

Total time
15 mins

Skill level
Easy

What You'll Need

- > ½ cup olive oil
- > 2 tbsp honey
- > 1/3 cup white wine vinegar
- > 1½ teaspoon chili powder
- > Juice from 1 lime
- > 1 teaspoon salt
- > 1 pound Red Sun Farms cherry tomatoes, quartered
- > 1 (15 ounce) can black-eyed peas, rinsed and drained
- > 1 (15 ounce) can black beans, rinsed and drained
- > 1 (11 ounce) can sweet corn, drained
- > 1 red onion, diced
- > 1 cup diced green bell pepper
- > 1 cup Red Sun Farms diced red bell pepper
- > 1 bunch chopped cilantro (to taste)

Directions

1. In a large bowl, whisk together the olive oil, honey, white wine vinegar, chili powder, salt and the juice from one lime. Add tomatoes, black-eyed peas, beans, corn, red onion, and bell peppers. Stir to combine.
2. Stir in cilantro. Cover and chill at least 1 hour or overnight to blend flavors.
3. Serve cold or room temperature with chips, pita, or hearty bread.