Colton Hemphill
Intermediate
Fruit and Vegetable
Henderson County

Cowboy Caviar

Ingredients:
1/2 cup olive oil
1/4 cup white wine vinegar
1 teaspoon chili powder
1 teaspoon salt
1 pound Roma tomatoes, seeded and diced
1 (15 ounce) can black-eyed peas, drained and rinsed
1 (15 ounce) can black beans, drained and rinsed
1 (11 ounce) can super sweet corn, drained
1 red onion, diced
1/2 cup diced green bell pepper
1/2 cup diced red bell pepper
1 cup chopped cilantro (from 1 bunch)

In a large bowl, whisk together the olive oil, white wine vinegar, chili powder and salt. Add tomatoes, black-eyed peas, black beans, corn, red onion, and bell peppers. Stir to combine. Stir in cilantro. Cover and chill at least 1 hour or overnight to blend flavors. Serve chilled or at room temperature.