

Cowboy Caviar

16 ingredients · 15 minutes · 10 servings



Directions

1. Slice and dice the bell peppers, onion, and jalapeno. Place in a medium to large bowl.
2. Rinse and drain canned items. Add to bowl.
3. Combine olive oil, lime juice, honey, and spices in a small bowl. Evenly distribute over the vegetables.
4. Time saving tip. You can completely omit step three and add 1/2 cup of your favorite light italian dressing.

Ingredients

- 1 can** Corn (You can use one can of sweet corn)
- 1 can** Black Beans
- 1 can** Diced Tomatoes (Or 2 roma tomatoes, diced.)
- 1 can** Black Eyed Peas
- 1** Jalapeno Pepper (1-2, depending on your desired level of heat.)
- 1** Red Bell Pepper (diced)
- 1** Green Bell Pepper (diced)
- 1** Orange Bell Pepper (diced)
- 1/2** Medium Red Onion (Diced.)
- 1/4 cup** Chopped Fresh Cilantro (as desired.)
- 2 tbsps** Honey
- 1/4 cup** Lime Juice
- 1 tsp** Chili Powder
- 1/2 tsp** Garlic Powder
- 1/4 tsp** Sea Salt And Black Pepper (to taste)
- 1/3 cup** Extra Virgin Olive Oil