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	Total time	Skill level
15 mins	**15 mins**	**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.