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| Cowboy CaviarC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe makes use of Riverside’s farm-fresh corn**Ingredients*** 1 15-ounce can of black beans, well rinsed and drained
* 1 15-ounce can of black-eyed peas, well rinsed and drained
* 1 ear of **corn**, kernels removed (the corn can be cooked or raw)
* 1/3 cup minced red onion
* 1/3 cup finely diced green bell pepper
* 1/3 cup finely diced yellow bell pepper
* 1/3 cup finely diced orange bell pepper
* 1/2 cup finely diced tomatoes
* 1-2 jalapenos (to taste) minced
* 1/4 cup chopped green stuffed olives
* 1/4 cup chopped black or kalamata olives
* a large handful of fresh cilantro leaves, chopped

**dressing*** 4 tbsp extra virgin olive oil
* juice to 2 large limes
* 1 tsp chipotle chili powder
* 1/2 tsp cumin powder
* salt and pepper to taste

**Directions**1. Put all the salad ingredients into a large bowl.
2. Whisk the dressing ingredients together and taste to adjust it to your liking.
3. Add the dressing to the salad and toss gently.
4. The salad is best if made a couple of hours ahead of time to allow the flavors to develop and mingle. It keeps for a week in an airtight container in the refrigerator.

*Photo & recipe:* [theviewfromgreatisland.com](https://theviewfromgreatisland.com/cowboy-caviar-recipe/)yield: approx. 6 cups |

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