

TEXAS CAVIAR

Yield: 64 servings

Ingredients:

- 1/2 onion, chopped
- 1 green bell pepper, chopped
- 1 bunch green onions, chopped
- 2 jalapeno peppers, chopped
- 1 tablespoon minced garlic
- 1 pint cherry tomatoes, quartered
- 1 (8 ounce) bottle zesty Italian dressing
- 1 (15 ounce) can black beans, drained
- 1 (15 ounce) can black-eyed peas, drained
- 1/2 teaspoon ground coriander
- 1 bunch chopped fresh cilantro
- 1 (15 ounce) can of corn, drained

Instructions:

1. In a large bowl, mix all ingredients together. Cover and chill in the refrigerator approximately 2 hours. Serve with tortilla chips.



TEXAS CAVIAR (continued)

Source:

Allrecipes.com

Buffalo County Wisconsin Nutrition Education Program
407 S. Second Street, Alma, WI 54610. Phone: 1-608-685-6256

Pepin County Wisconsin Nutrition Education Program
740 7th Ave W, PO Box 39, Durand, WI 54736. Phone 1-715-672-5214

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