Cowboy Caviar Recipe

1 green bell pepper -chopped

1 red bell pepper - chopped

1 can of Black beans

1  can of Black eyed peas

1/2 cup Cherry tomatoes - halved

1/4 cup Cilantro - washed and chopped fine

1/2 cup of frozen corn

2 cloves Garlic - minced

2 Limes - squeezed for the juice

1 Tablespoon of Lime, zest

1/2 of a  Red onion - chopped

3 green onions - chopped

1/2 cup of Olive Oil

1/4 cup of Honey

2 Tablespoons of sugar

1 teaspoon of coarse ground garlic salt

1 teaspoon of seasoned pepper

1/2 teaspoon of Paprika

1 teaspoon of Cumin

1 teaspoon of Chili powder

Tortilla chips for dipping

In a large bowl, mix chopped green pepper, chopped red pepper, black beans, black eyed peas, cherry tomatoes, cilantro, corn, garlic, red onion, green onion, squeezed juice from the limes, and lime zest.  Mix all ingredients until well blended.  In a separate bowl, mix olive oil, honey and sugar, garlic salt, seasoned pepper, paprika, cumin, and chili powder, until well blended.  Pour dressing over vegetables and beans, and toss to coat, making sure all ingredients are well blended.  Serve with Tortilla chips, and enjoy!