



# BLACK-EYED PEA SALAD



## INGREDIENTS

- 2 ounces red wine vinegar
- 3 ounces canola or olive oil
- 1/2 teaspoon ground cumin (optional)
- 1/4 teaspoon ground black pepper
- 2 garlic cloves, crushed and finely minced
- 1/2 teaspoon kosher salt
- 1 small red onion, finely diced
- 1 small red bell pepper, finely diced
- 1 cup tomatoes of your choice, chopped (Roma or plum, slices, cherry, or even diced canned tomatoes will do)
- 1 15-ounce can black-eyed peas, rinsed and drained



## DIRECTIONS

1. In a large bowl, whisk together **vinegar, oil, spices, garlic,** and **salt.**
2. Gently mix in **remaining ingredients.**
3. Allow to sit at least 30 minutes for best flavor development.

EAT AS A SIDE DISH, A SALSA, OR TOPPING FOR VEGGIE BURGERS.

**SERVES 4**

### TOOLS AND EQUIPMENT

Measuring spoons and cups, whisk or fork, knife, cutting board, mixing bowl, mixing spoon or spatula, can opener.

### GREAT ADDITIONS/SUBSTITUTIONS

Swap lemon or lime juice for vinegar; add cumin, dried oregano and/or ground coriander; use different colors of bell pepper or other mild chiles or hotter chiles like jalapeño; add fresh or frozen corn kernels; add sliced green onion; add chopped cilantro, parsley, or basil.

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