

Cowboy Caviar



Ingredients

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| 6 Roma tomatoes, diced | 1 bell pepper, seeded and diced |
| 1 medium onion, finely diced | 2 jalapeño peppers, seeded and finely diced |
| 1 large avocado; peeled, pitted and diced | 15 oz can corn drained (or from 1 cooked cob of corn) |
| 15 oz can black beans well rinsed and drained (or make your own) | 1/2 cup cilantro, chopped |
| 3-4 tbsp lime juice | 1/2 cup light Italian dressing |
| 4 medium garlic cloves, pressed | 1 tsp sea salt (or to taste) |

Directions

In a large mixing bowl, combine diced tomatoes, chopped onion and bell pepper, seeded and diced jalapeño, sliced avocado, drained corn, rinsed and drained black beans and chopped cilantro.

Stir in 3-4 Tbsp of lime juice, 1/2 cup of Italian dressing, 4 pressed garlic cloves and 1 tsp of salt or season to taste. Mix everything together.

Enjoy scooped into a warm Azteca tortilla.