

LA CASITA TEXAS CAVIAR

CATEGORY Dip / Snack

COOK TIME 30 +/- minutes

INGREDIENTS

- 1 chopped/seeded jalapeño
- 1/4'd grape tomatoes
- 1 chopped yellow bell pepper
- 1/2 chopped purple onion
- 1 cup chopped cilantro
- 1 can corn/drained and rinsed
- 1 can black-eye peas drained/rinsed
- Salt/Pepper to taste
- Optional: black beans, chopped avocado, queso fresco crumbles.
-

SMOKEY DRESSING

- 2/3 cup Smoky Vaquera Tomatillo Salsa
- 1/2 lime juice
- 2 tablespoons agave sweetener
- 1 tablespoon apple cider vinegar



DIRECTIONS

1. Chop, Mix, and allow tomatillo dressing to marinate with the veggies in the fridge for 30 +/- minutes.
2. Serve with La Casita Tortilla Chips.

NOTES FROM LA CASITA

This is a great recipe to use fresh veggies from your local farmer's market, but if you are short on time (or it's the wrong season), then canned items are fine!!!

