

BestEver Texas Caviar

Savannah · 28/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

40 mins

Description

This cowboy caviar recipe is a yummy Texas salad made with black beans and pinto beans instead of blackeyed peas. Serve with scoopstyle tortilla chips as a great party appetizer.

Ingredients

- - 2 (15 ounce) cans black beans
- rinsed and drained - 2 (15 ounce) cans pinto beans
- rinsed and drained - 2 (15 ounce) cans white corn
- rinsed and drained - 1 (4 ounce) can chopped green chiles
- undrained - 1 red bell pepper - cored
- seeded and finely chopped - 1 green bell pepper - cored
- seeded and finely chopped - 1 small red onion
- finely chopped - 1 jalapeno chile pepper
- seeded and finely chopped (Optional) - 1 bunch cilantro leaves
- finely chopped - ½ cup rice vinegar - ½ cup olive oil - ? cup white sugar - ½ teaspoon garlic powder

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Mix together black beans
2. pinto beans
3. white corn
4. green chiles
5. red and green bell peppers
6. red onion
7. jalapeño pepper
8. and cilantro in a large bowl. Dotdash Meredith Food Studios Combine rice vinegar
9. olive oil
10. sugar
11. and garlic powder in a pan. Bring to a boil
12. then remove from heat. Let cool for at least 10 minutes. Dotdash Meredith Food Studios Pour dressing over bean mixture; toss to coat. Dotdash Meredith Food Studios Dotdash Meredith Food Studios