

## **Texas Caviar**

*adapted from Allrecipes*

2 (15.8 ounce) cans black-eyed peas, drained and rinsed  
1 cup diced jicama  
2 fresh medium jalapenos, stemmed, seeded and minced  
1/2 small red onion, cut into small dice  
1 yellow bell pepper, stemmed, seeded and cut into small dice  
1 red bell pepper, stemmed, seeded and cut into small dice  
1 bunch cilantro, minced  
6 tablespoons red wine vinegar or lime juice  
6 tablespoons light cooking oil  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1/2 teaspoon garlic powder (optional)  
1 teaspoon dried oregano (optional)  
1 1/2 teaspoons ground cumin (optional)

Mix all ingredients in a medium bowl; cover and refrigerate 2 hours or up to 2 days. Before serving, adjust seasonings to taste, adding extra vinegar, salt and pepper. Transfer to a serving bowl.

(Servings; 8-10, Prep time: 30 min., Difficulty: Easy)