

# Cowboy Caviar

## INGREDIENTS

- 1 (15 oz.) can black beans, rinsed and drained
- 1 (14 oz.) corn, rinsed and drained
- 6 roma tomatoes
- 1 avocado, diced
- 1 green bell pepper, diced
- 1 yellow bell pepper, diced
- 1 jalapeño, seeds removed, minced
- 1/2 red onion, diced
- 3/4 cup Italian dressing
- 1/2 cup fresh cilantro, finely chopped
- 1/2 teaspoon cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon chili powder
- Kosher salt and freshly ground pepper, to taste

## PREPARATION

1. Toss beans corn, tomatoes, bell peppers, jalapeño and red onion together in a large bowl.
2. Season with salt and pepper, cumin and garlic powder, then add avocado and fresh cilantro.
3. Mix gently with Italian dressing until everything is moistened.
4. Taste and adjust seasoning, if necessary.
5. Refrigerate for 15-30 minutes before serving. Enjoy!

*Recipe adapted from Six Sisters Stuff*