

Vegan Cowboy Caviar

SERVINGS
12

PREP TIME
15 MIN

COOK TIME
0 MIN

TOTAL TIME
15 MIN

This super-easy vegan dish comes together with a few chopped veggies, a couple of cans, and a zesty dressing. It's a homemade crowd-pleaser that's as effortless as it is delicious.

ORGANIZING
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Ingredients

Directions

1

- 1 Can Black Beans
- 1 Can Blackeye Peas
- 1 Can Sweet Corn

- Drain and black beans, blackeye peas, and corn.
- Add to large bowl and mix together.

2

- 3 Plum Tomatoes
- ½ Red Onion
- 1 Bell Pepper
- 1 Jalapeno

- Seed and dice tomatoes and add to bowl.
- Dice onion and bell pepper and add to bowl.
- Seed and dice jalapeno into very small pieces, add to bowl and mix well.

3

- OPTIONAL:**
- Small Handful Cilantro

- If using, remove cilantro from stems, wash, and finely chop. Start with about 2 tablespoons, or adjust to your taste.

4

- ¾ C Zesty Italian Dressing -
Choose any Vegan-Friendly Brand
- Salt & Pepper To Taste

- Add dressing to the bowl and mix well. Use more or less as needed to coat the mixture.
- Refrigerate for at least 15 minutes to let the flavors meld.
- Taste and season with salt and pepper as desired.

SERVE WITH:

- Tortilla Chips