



# Black-eyed Pea Salsa

Prep time: 10 min

Makes 6 cups

## INGREDIENTS

- 2 15-oz cans black eyed peas, drained
- 1 14.5oz can diced tomatoes
- 2 fresh jalapenos, seeds removed and diced (optional)
- 1 red, orange or yellow bell pepper, top and seeds removed and diced
- 1 small onion, diced
- 1/4 cup chopped fresh cilantro
- 6 tablespoons red wine vinegar or white vinegar
- 6 tablespoons olive oil
- 1/2 teaspoon salt or to taste
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1 1/2 teaspoons ground cumin

**Optional:** 1-15oz can corn, drained

## DIRECTIONS



Start with clean hands!  
Wash your hands with soap and water.

1. Mix all ingredients together.
2. Refrigerate for at least 2 hours and up to 2 days before serving.
3. Enjoy with tortilla chips!

**Black eyed peas** are a bean originally from West Africa. They are also widely eaten in India and China. They were brought to North and South America by enslaved Africans. They are frequently used in African American and Southern cooking.