

Black Eyed Pea Salsa

4 C. or two 14.5 oz. Cans Black Eyed Peas 1/3 C. Chopped Cilantro
2 Stalks Celery, diced 1/3 C. Olive Oil
2 Small or 1 Large Cucumber, diced 1/3 C. Red Wine Vinegar
1 Red Bell Pepper, Diced Salt & Pepper
1 bunch Green Onions, diced Chips for serving!
1 Jalapeño, finely diced (w/ seeds for heat!)

Combine Olive Oil, Red Wine Vinegar, salt and pepper in a bowl, and whisk to combine. Set aside.

In a large bowl, mix together the black eyed peas, celery, cucumber, red bell pepper, onion, jalapeño, and cilantro. Add in the olive oil mixture, and toss gently to coat. Cover, and place in the refrigerator for 2 hours until chilled, stirring occasionally. Serve at your next gathering with tortilla chips!

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