

INGREDIENTS

1 dry pint Pure Flavor® Organic Juno® Bites Red Grape Tomatoes, diced

14 oz can black-eyed peas, drained

1/4 onion, finely chopped

1 cup sharp cheddar cheese, grated

1/4 cup sour cream

1/2 tbsp chili flakes

Hot sauce, to taste

Salt & pepper, to taste

Tortilla chips, to serve



DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Add black-eyed peas to a bowl. Partially mash the peas, leaving some whole.
- 3 Add all other ingredients to the bowl, stirring to combine. Add salt & pepper to taste.
- 4) Spread the mixture into a baking dish and bake for 30 minutes until hot and bubbly. Remove from oven and top with chili flakes.
- 5 Serve warm with tortilla chips!











