

**TOTAL TIME**

20 minutes

**PREP TIME**

5 minutes

**COOK TIME**

15 minutes

**SERVES**

6

**COOKING LEVEL**

Easy

**RECIPE | TOMATOES**

# TEXAS COWBOY CAVIAR

Recipe by Chef Benjamin Leblanc-Beaudoin of Iron Kettle Bed & Breakfast.

**INGREDIENTS**

2 cups Pure Flavor® Azuca Cherry Tomatoes, seeded and diced  
1 cup Pure Flavor® Bell Peppers, diced  
1 (15 ounce) can black-eyed peas, drained and rinsed  
1 (15 ounce) can black beans, drained and rinsed  
1 (11 ounce) can super sweet corn, drained, or 3 ears of fresh corn  
1/2 cup olive oil  
1/4 cup sugar  
1/4 cup white wine vinegar  
1 tsp paprika  
1 tsp salt  
1 red onion, diced  
1 cup chopped cilantro (from 1 bunch)  
1/4 cup of feta cheese  
1 avocado  
Lime wedges for garnish

**DIRECTIONS**

1. Preheat BBQ to medium to high heat.
2. Grill peeled ears of corn until charred. Cut from stalk.
3. Preheat a large cast iron skillet on your BBQ.
4. Once Heated, add onions, peppers, and tomatoes.
5. Cut avocado into quarters and reserve.
6. Mix all ingredients together in a large mixing bowl.
7. Top with avocado and lime wedges. Enjoy with your favorite corn tortilla chip.

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