COWBOY CAVIAR

PREP TIME: 10 minutes

SERVES:

16 servings (½ cup per serving)





INGREDIENTS:

1 (15 ounce) can kidney beans, drained and rinsed

1 (15 ounce) can black beans, drained and rinsed

1 (15 ounce) can corn, drained and rinsed

1 (4 ounce) can chopped green chiles, not drained

1 (15 ounce) can crushed or diced tomatoes, not drained

½ onion, minced

3 limes, juiced (optional)

1 tablespoon vegetable oil

Salt to taste

Black pepper to taste

Hot sauce (optional)

| 16 servings per container | |
|--------------------------------|---------------|
| Serving size 1/2 Cu | ıp (137g |
| Amount Per Serving Calories | 80 |
| | % Daily Value |
| Total Fat 2g | 39 |
| Saturated Fat 0g | 09 |
| Trans Fat 0g | |
| Cholesterol 0mg | 09 |
| Sodium 250mg | 119 |
| Total Carbohydrate 15g | 5% |
| Dietary Fiber 4g | 149 |
| Total Sugars 4g | |
| Includes 0g Added Sugars | 09 |
| Protein 4g | 89 |
| Vitamin D 0mcg | 09 |
| Calcium 30mg | 29 |
| Iron 1mg | 69 |
| Potassium 192mg | 49 |

STEPS:

- **1.** Before starting to prepare the recipe:
 - **a.** Open, drain, and rinse beans and corn.
 - **b.** Open chilies and tomatoes, but do not drain.
 - c. Mince and measure the remaining ingredients.
 - **d.** Wash and juice the limes into a small bowl (if using).
- 2. Mix kidney beans, black beans, corn, chiles, tomatoes, and minced onion in a large bowl.
- 3. Add lime juice (if using) and oil to the bean mixture, and stir gently to combine.
- 4. Taste. Add a small amount of salt and black pepper if desired.
- **5.** Serve as a dip with *Baked Tortilla Chips* from the *Eating Smart Being Active Let's Cook!* cookbook and/or raw vegetables.
- 6. Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.

Be creative! Substitute any kind of beans you have. Make it spicier by adding chopped jalapenos or hot sauce.

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