Texas Caviar

Serves 6-8

Ingredients:

2 (15-ounce) cans black-eyed peas, drained and rinsed

1/4 red onion, finely chopped

1/4 cup roughly chopped fresh parsley

1/4 cup red wine vinegar

2 tablespoons extra-virgin olive oil

3 cloves garlic, minced

2 plum tomatoes, seeded and chopped

1 small red bell pepper, seeded and finely chopped

1 jalapeno, seeded and finely chopped

Kosher salt and freshly ground black pepper

Tortilla chips, for serving

Instructions:

Combine the black-eyed peas, red onions, parsley, vinegar, oil, garlic, tomatoes, bell peppers, and jalapeno peppers in a bowl. Season with salt and pepper. Cover with plastic wrap and refrigerate at least 3 hours and up to 24 hours. Serve with tortilla chips.