

Cowboy Caviar



Prep time: 15 minutes
Makes about 14 cups

What you will need:

- 2 32 ounce cans Rotel with diced green chilies (original)
- 2 cans whole corn, drained
- 2 cans black beans
- 1 can chick peas, drained
- 1 large onion, chopped
- 1 green pepper, chopped
- ½ jalapeno with seeds, minced
- 2 tablespoons green onion, chopped
- 3 garlic cloves, minced
- ½ cup cilantro
- 2-3 tablespoons lime juice
- 1 tablespoon olive oil
- 1-2 teaspoons salt

Directions:

In a large bowl combine the all ingredients and mix together. You can add more or less salt than listed above, I usually prefer this salsa a little bit more salty.

Refrigerate over night and serve with chips.

Great on salads, eggs, chicken, and rice!