Cowboy Caviar

Serves 6-8

For The Dressing:

¼ cup extra virgin olive oil

¼ cup cider vinegar

1 teaspoon chili powder

1 teaspoon cumin

1 tablespoon fresh lime juice

1 teaspoon sea salt

1 tablespoon sugar

For The Dip

1 can original Rotele

1 15 ounce can garbanzo beans, drained

1 15 ounce can of black beans, drained

1 ripe avocado, diced

1 11 ounce can sweet corn, drained

1 jalapeño, seeded and membrane removed, diced (optional)

1 small red onion, diced

1 sweet bell pepper, diced

1 bundle cilantro, leaves removed

Tortilla chips for serving

In a large bowl whisk together all the ingredients for the dressing. Taste for additional salt or sugar, everyone’s palette is different.

Add in the remaining ingredients and mix well.

Cover and refrigerate for at least 1 hour.

Serve with favorite tortilla chips.