

Black-Eyed Pea Salad (serves 4-6)

1/2 vidalia or red onion, chopped
1 bell pepper, chopped
1 jalapeno, finely chopped
2 T green onions, chopped
2 cups tomatoes, cherry or grape, cut in halves
2 T fresh cilantro, chopped
1 T garlic, chopped
2 15 oz cans purple hull, field or black-eyed peas, drained well
1/4 cup rice wine vinegar, unseasoned
1/4 cup canola oil
1/2 tsp sugar
Salt and black pepper, to taste

Combine the first 7 ingredients in a bowl. Add in the peas to the first 7 ingredients. In a mason jar add the rice wine vinegar, canola oil, sugar, salt and pepper. Cover and shake. Add the vinegar and oil mixture to the veggies. Toss together and let sit up to 8 hours in the refrigerator. Toss again before serving.

Recipe by Garden Chef Terri Carter



ATLANTA BOTANICAL GARDEN