



THE ingles TABLE

with Chef Bruce
San Antonio Caviar

Shopping List

- 2 avocados, peeled and pitted, ½" dice
- 8 cloves garlic, minced
- 1½C red onion, diced
- 2C tomatoes, seeded and ½" dice
- 2C whole kernel corn, thawed if frozen
- 2C black-eyed peas, thawed if frozen
- 2C black beans, drained
- 1C fresh cilantro leaves, coarsely diced
- Zest and juice of one lime
- 2T vegetable oil
- ¼C hot sauce
- 1½T red wine vinegar
- 1 tsp ground black pepper
- Tortilla chips for dipping

Cooking Instructions

1) In one large mixing bowl, lightly toss the avocado, garlic, red onion, tomatoes, corn, black-eyed peas, lime zest, cilantro and black beans until mixed.

2) In a second bowl, whisk together the lime juice, vegetable oil, hot sauce, red wine vinegar and black pepper until smooth.

3) Drizzle the dressing over the veggie mixture, stirring and tossing until all ingredients are coated. Cover and refrigerate for one hour.

4) Serve with tortilla chips.



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