

Black-Eyed Pea Salad

1 (12-oz.) can black-eyed peas, drained and rinsed
2 tbs. cilantro, chopped, plus more for garnish
1 small or medium red bell pepper, chopped
Handful of cherry tomatoes, chopped
3 tbs. extra-virgin olive oil
3 tbs. lime juice (juice of about 2 small limes)
1 tsp. Kosher salt
¼ tsp. freshly ground black pepper
2 tbs. agave or honey
2 cups arugula, romaine, or butter lettuce blend

Combine black-eyed peas, cilantro, bell pepper, and tomatoes in a large bowl. Toss to combine.

To make the vinaigrette, combine olive oil, lime juice, salt, pepper, and agave in a mason jar or small bowl. Shake the mason jar to combine or whisk in the bowl until blended. Pour into the black-eyed pea mixture and toss to combine.

Arrange the arugula mixture on the bottom of a serving platter. Top with black-eyed pea mixture. Garnish with more cilantro, if desired.



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