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Black-Eyed Pea Salad
From *Simply Salads* by Jennifer Chandler

Nothing is more Southern than the combination of black-eyed peas and greens. For a lighter version, I substituted tender baby spinach leaves for the traditional collard greens.

2 tablespoons red wine vinegar
6 tablespoons extra-virgin olive oil
2 cans (15-ounces) black-eyed peas, rinsed and drained
1/2 red bell pepper, seeded and finely diced
1/2 green bell pepper, seeded and finely diced
1/2 red onion, finely diced
1/2 jalapeño, seeded and finely diced
1 small garlic clove, minced
Kosher salt and freshly ground pepper
1 bag (6 ounces) Baby Spinach salad blend, coarsely chopped

In a small bowl whisk together the vinegar and olive oil.

In a large salad bowl toss together the black-eyed peas, red bell pepper, green bell pepper, red onion, jalapeño, and garlic. Add the vinaigrette to taste and gently toss to coat. Season with salt and pepper to taste.

Divide the spinach among the plates. Top with a generous spoonful of the black-eyed peas. Serve immediately.

Tip: For an authentic Southern touch, add a dash of hot sauce to your black-eyed peas for a little extra zing.

Makes 6 side salads