

BLACK-EYED PEA SALSA

Makes About 7 Servings

1 (15 ounce) cans black-eyed peas, drained
1 (10 ounce) can diced tomatoes and green chiles
1 bunch green onions (white and green parts, thinly sliced)
juice of 1 lime (about 3 tablespoons)
kosher salt and freshly ground black pepper to taste
tortilla chips (baked)

Combine black-eyed peas with tomatoes and chiles, green onions and lime juice. Season to taste with kosher salt and black pepper. Serve with tortilla chips.

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