

Black-eyed Pea Salad*

Servings: 4 | Prep/cook time: 12 minutes

Ingredients:

- 2 tbsp. apple cider vinegar
- 2 tsp. olive oil
- 1 medium garlic clove, minced
- ½ tsp. sugar
- ½ tsp. black pepper
- ¼ tsp. salt
- ⅛ tsp. hot pepper sauce (about 4 drops)
- 15½ oz. canned black-eyed peas, rinsed and drained
- 1 medium red onion, diced
- 1 medium green pepper, seeded and diced
- 1 medium sweet red pepper, seeded and diced
- 2 rib celery, diced
- 1 leaf green or red lettuce



Directions:

1. Whisk the vinegar, oil, garlic, sugar, pepper, salt, and hot pepper sauce in a large bowl.
2. Add the black-eyed peas, onion, bell peppers, and celery.
3. Serve at once or cover and refrigerate for up to 3 days.
4. To serve, line a serving plate with the lettuce leaves and top with the salad.

**This recipe comes from WW. SmartPoints: 3 on Green, 1 on Blue, 1 on Purple*

