## COWBOY CAVIAR

Yield: 16 Servings | Serving Size: 1/2 cup
Cost/Serving: \$0.35
Ingredients:
1 (15 ounce) can kidney beans, drained and rinsed
1 (15 ounce) can black beans, drained and rinsed
1 (15 ounce) can corn, drained and rinsed
1 (4 ounce) can chopped green chiles, not drained
1 (15 ounce) can crushed or diced tomatoes, not drained
1/2 medium onion, minced
3 limes, juiced (optional)
1 Tablespoon vegetable oil
Salt to taste
Black pepper to taste
Hot sauce (optional)

## Directions:

1) Before starting to prepare the recipe:
a. Open, drain, and rinse beans and corn.
b. Open chiles and tomatoes, but do not drain.
c. Mince and measure the remaining

## Nutrition Facts

| 16 servings per container |  |
| :--- | ---: |
| Serving size | $(\mathbf{1 1 7 g})$ |
| Amount per serving |  |
| Calories | $\mathbf{9 0}$ |


|  | \% Daily Value* |
| :--- | ---: |
| Total Fat 1.5 g | $\mathbf{2 \%}$ |
| Saturated Fat 0 g | $\mathbf{0 \%}$ |
| Trans Fat 0 g |  |
| Cholesterol 0 mg | $\mathbf{0 \%}$ |
| Sodium 260mg | $\mathbf{1 1 \%}$ |
| Total Carbohydrate 15 g | $\mathbf{5 \%}$ |
| Dietary Fiber 4g | $\mathbf{1 4 \%}$ |
| Total Sugars 2 g |  |
| Includes 0 g Added Sugars | $\mathbf{0 \%}$ |
| Protein 4g |  |
| Vitamin D 0mcg | $0 \%$ |
| Calcium 25 mg | $\mathbf{2 \%}$ |
| Iron 1 mg | $6 \%$ |
| Potassium 182 mg | $\mathbf{4 \%}$ |

*The \% Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calories a serving of food contributes to a daily diet
dav is used for ceneral nutrition advice.

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2) Mix
and minced onion in a large bowl.
3) Add lime juice (if using) and oil to the bean mixture and stir gently to combine.
4) Add a small amount of salt and pepper if desired.
5) Serve as a dip with Baked Tortilla Chips from the Eating Smart. Being Active Let's Cook! cookbook and/or raw vegetables.
6) Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.


Be Creative! Substitute any kind of beans you have. Make it spicier by adding chopped jalapenos or hot sauce.

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