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▶▶▶▶ January 2013 ◀◀◀◀

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Southern Black-Eyed Pea Salad

Prep Time: 20 mins

Rest Time: 4 h

Total Time: 20 mins

Ingredients

- 2 tablespoon oil, cooking
- 4 small squash, summer (yellow), thinly sliced
- 3 pepper(s), jalapeno, seeded, if desired, and chopped
- 4 clove(s) garlic, minced
- 1 teaspoon cumin seeds, crushed
- 2 can(s) peas, black-eyed, dried, (15 1/2 ounces each) rinsed and drained
- 1/4 cup(s) scallion(s) (green onions), sliced
- 2 tablespoon cilantro, snipped
- 1/2 teaspoon salt
- 4 medium tomato(es), cut into thin wedges

Recipe Tip:

Chill 4 to 24 hours.

Preparation

1. In a large skillet, heat oil over medium heat. Add squash, chile peppers, garlic, and cumin seeds; cook for 5 to 6 minutes or until squash is crisp-tender, stirring occasionally. Remove from heat; cool.
2. In a large bowl, combine squash mixture, black-eyed peas, green onions, cilantro or parsley, and salt. Cover and chill for 4 to 24 hours.
3. To serve, toss black-eyed pea mixture with tomato wedges.