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Cucumber & Black-Eyed Pea Salad

- 3 Tbsp extra-virgin olive oil
- 2 Tbsp lemon juice
- 2 Tsp chopped fresh oregano, or 1 teaspoon dried
- Freshly ground pepper to taste
- 4 Cups peeled and diced cucumbers
- 1 14-ounce can black-eyed peas, rinsed
- 2/3 Cup diced red bell pepper
- 1/2 Cup crumbled feta cheese
- 1/4 Cup slivered red onion
- 2 Tbsp chopped black olives

- 1) Whisk oil, lemon juice, oregano and pepper in a large bowl until combined. Add cucumber, black-eyed peas, bell pepper, feta, onion and olives; toss to coat. Serve at room temperature or chilled.

Makes 6 servings

