

Point Blank Company Cowboy Caviar

Ingredients

1 can Ro-Tel Tomatoes – Mexican (drain 1/3 of the liquid)
1 (15-oz.) can black beans, drained and rinsed
1 can Shoepeg white corn
1 green bell peppers, chopped
3-4 tomatoes chopped
1 small red onion, finely chopped
2-3 TBSP Point Blank Pepper Company Smoke Rings (or Hallow Rings)
1 can black olives – chopped or sliced
1/4 cup thinly sliced scallions (green and white parts only) (about 2 scallions)
1/2 bottle Italian Dressing
Tortilla chips

Directions

Combine Ro-Tel Tomatoes, black beans, corn, bell pepper, Smoke Rings, onion, olives and scallions in a large bowl. Pour dressing over bean mixture and toss to combine. Refrigerate 4 hours before serving. Serve with tortilla chips.