



Cowgirl Caviar Slaw



1/8 of recipe (about 1 cup): 118 calories, 1.5g total fat (0g sat. fat), 326mg sodium, 20.5g carbs, 5g fiber, 2.5g sugars, 6g protein

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Prep: 10 minutes

Chill: 1 hour



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Ingredients

1/3 cup apple cider vinegar
2 packets no-calorie sweetener
2 tsp. extra-virgin olive oil
1/4 tsp. salt
1/8 tsp. black pepper
1 dash chili powder
3 cups bagged coleslaw mix
One 15-oz. can black-eyed peas, drained and rinsed
One 15-oz. can black beans, drained and rinsed
3/4 cup frozen sweet corn kernels, thawed
1/2 cup chopped red bell pepper
1/2 cup chopped sweet onion

Directions

In a large bowl, combine vinegar, sweetener, oil, salt, black pepper, and chili powder. Whisk until sweetener has dissolved and mixture is uniform.

Add all remaining ingredients, and stir well.

Cover and refrigerate until chilled, at least 1 hour.

MAKES 8 SERVINGS

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