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# Mississippi Caviar

*Shari Brady*

*Nettles Island Cooking in Paradise - 2014*

**2 cans black-eyed peas, drained**  
**red onion (to taste)**  
**1 can (10 ounce) Ro-Tel tomatoes, drained**  
**Italian dressing (to taste)**

In a bowl, combine the black-eyed peas, red onion and tomatoes. Add the Italian dressing. Mix well.

Cover and refrigerate overnight.

Before serving, check the consistency to serve with Fritos Scoops.

## **Appetizers**

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*Per Serving (excluding unknown items): 1122 Calories; 4g Fat (3.3% calories from fat); 79g Protein; 201g Carbohydrate; 35g Dietary Fiber; 0mg Cholesterol; 53mg Sodium. Exchanges: 13 1/2 Grain(Starch); 5 1/2 Lean Meat.*