

Black Eyed Pea Salad

White Balsamic with Honey

Ingredients

500gr black eyed peas
1 Sprig celery
1 Carrot,
1 Zucchini
1 Dried onion
Colored peppers, 1/3 of each
A handful chopped of parsley
3 tbsp. Extra virgin olive oil
2 tbsp. Mustard
1 tbsp. White balsamic with honey
Salt & Pepper



Preparation

Καλή όρεξη!

- Boil the black eyed peas for almost 30' so that they remain hard and do not melt.
- Drain well and place in a salad bowl to cool slightly.
- Wash and dry the vegetables.
- Take the celery, carrot, zucchini, peppers and onion and cut them into strips which are then finely chopped into cubes.
- Finely chop the parsley.
- Add them to the salad bowl and mixed them with the black eyed peas.
- Mix extra virgin olive oil, white balsamic with honey and mustard in a bowl.
- Pour the vinaigrette over the salad.
- Season with salt & pepper and mix everything well so that the vinaigrette goes everywhere.



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