



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Black Eye Peas**

Tex Mex Black Eye Pea Dip

Ingredients:

15 oz cooked black-eyed peas, cooked
3 cloves garlic, peeled
1 poblano pepper, roasted and skin removed
1 small onion, diced
1 tsp cumin
1 tsp Pimenton (smoked Spanish paprika)
olive oil
½ cup sour cream
¼ cup cilantro, chopped
salt and cracked pepper to taste
olive oil
juice of 1 lemon
3 Tbs water
Queso Fresco (optional)

Directions:

In a shallow pan, heat a couple tablespoons of oil over medium heat. Pan roast the cloves of garlic until they have a nice golden-brown color to them. Transfer the garlic cloves to a food processor. Add another couple tablespoons oil to the pan and cook the onions until translucent. Transfer the onions to the food processor as well. Add all the remaining ingredients to the food processor except for the poblano pepper, chopped cilantro, and olive oil. Process until smooth adding a spoonful of water if needed, then transfer to a serving bowl. If you aren't serving the dip right away, drizzle it with some olive oil to preserve it. Chop the poblano pepper to a small dice. Top the dip with diced poblano, chopped cilantro, and queso fresco.

*Try this recipe with a roasted jalapeno in place of the poblano pepper if you prefer more heat.