

Black-Eyed Pea Salad

2 cups dry black eyed peas, Soak overnight. Then cook 25 min. in pressure cooker
1 cup wild rice, cooked in 3 cups of water
4 cups diced cucumber
1 red bell pepper diced
1 green bell pepper diced
1 bunch green onions, sliced thinly

Make dressing in food processor:

7/8 cup olive oil
1/3 cup liquid sweetener such as blue agave syrup
1/3 cup red wine vinegar
1 jalapeño pepper minced
4 tsp. salt
1/2 tsp. black pepper
2 cups mint leaves

Pour dressing over vegetables and black-eyed peas. Serve room temperature or chilled.

[See more vegan recipes at www.truthaboutnursing.org/vegan](http://www.truthaboutnursing.org/vegan)