



## Black-Eyed Pea Salad (*Salatu Niebe*)



Adam Bartos

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*From "Yolele! Recipes From the Heart of Senegal" by Pierre Thiam, Lake Isle Press, 2008*

### INGREDIENTS

1/2 pound black-eyed peas, soaked in water for 1 hour  
1 quart water  
Salt and freshly ground black pepper  
1 tomato, peeled and diced  
1 cucumber, seeded and diced  
1 red bell pepper, diced  
1 bunch scallions, chopped  
1/2 bunch flat-leaf parsley, roughly chopped  
Juice of 2 limes  
1 habanero pepper, seeded and finely chopped  
1 cup extra-virgin olive oil  
Lettuce leaves, for serving

*Serves 8*

### PREPARATION

1. Boil the black-eyed peas gently in 1 quart water, 30 minutes. Add salt toward the end of the cooking time. Strain and set aside.
2. In a bowl, mix the tomato, cucumber, bell pepper, scallions, parsley, lime juice, habanero, salt, and pepper. Gradually pour in the oil while whisking. Pour the dressing over the black-eyed peas, folding gently. Allow to sit for 1 hour. Serve nestled in lettuce leaves.