

Corn Salsa

INGREDIENTS

- 3 cups canned sweet corn kernels, drained and rinsed
- 1 cup red onion, finely diced
- ½ cup cilantro, finely chopped
- 1 jalapeno, seeded and finely chopped
- 1 avocado, diced, optional
- ¼ cup lime juice
- 1 tablespoon white wine vinegar
- ¼ teaspoon chili powder
- ¼ teaspoon ground cumin
- ½ teaspoon salt

SERVINGS: 8
TIME: 20 MIN



ADAPTED FROM:
COOKIEANDKATE.COM



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PROCEDURE

1. In a medium serving bowl, combine all of the ingredients. Stir to combine.
2. Allow salsa to marinate in the refrigerator for 20 minutes before serving
3. Serve with tortilla chips

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