



Corn Salsa Fresca

Serve corn salsa as a chunky dip for tortilla chips or a condiment for burgers and fajitas. Photo credit: Jenny Flake from Picky Palate.

Ingredients

Serves: Makes 2 1/4 cups or 9 (1/4-cup) servings.

- 1 can (15 ounces) whole kernel corn, drained
- 2 cups chopped tomatoes
- 2 tablespoons lime juice
- 2 tablespoons finely chopped red onion
- 1 tablespoon chopped fresh cilantro
- 1 tablespoon McCormick® Perfect Pinch® Mexican Seasoning

Directions

L 10 mins Prep time

Mix all ingredients in medium bowl until well blended. For added heat, stir in jalapeño pepper. Cover.

Refrigerate until ready to serve. Serve salsa with quesadillas, fajitas or grilled meats.

! **Cooking tip**

Try adding 2 teaspoons finely chopped seeded jalapeño pepper.

NUTRITION INFORMATION

(Amount per serving)

Calories: 41

Sodium: 122mg

Total Fat: 1g

Carbohydrate: 7g

Cholesterol: 0mg

Protein: 1g

Fiber: 1g

